

Potato Soup

Ingredients

- 2 carrots, cut into 1/2-inch pieces
- 2 celery ribs, cut into 1/2-inch pieces
- 1 large onion, coarsely chopped
- 1 1/2 pound russet (baking) potatoes, peeled and cut into 1/2-inch pieces
- 1/2 stick unsalted butter
- 4 cups water
- 1 cup whole milk
- 2 tablespoons chopped dill

Preparation

Cook vegetables in butter in a 5- to 6-quart heavy pot, covered, over medium-high heat, stirring occasionally, until beginning to brown and stick to bottom of pot, about 15 minutes. Add water, 1 1/2 teaspoons salt, and 1/4 teaspoon pepper and simmer, covered, until vegetables are tender, about 10 minutes. Transfer 3 cups soup to a blender with milk and blend until smooth (use caution when blending hot liquids). Return to pot, then stir in dill and salt and pepper to taste