

## Ashford Castle Potato Cheese Soup

(authentic Irish Potato Soup recipe given to us by  
Four Shillings Short!)

Serves 4 people    Adjust amounts for larger batches

2 tablespoons Butter  
3 celery stalks, chopped  
1 large onion, coarsely chopped  
4 cups stock (you can use chicken stock, vegetable stock or plain  
water)  
1 pound potatoes (any kind will do)  
4 ounces Blue Cheese crumbles  
2/3 cup heavy cream, or half & half  
salt & pepper to taste.

In a large sauce pan, melt the butter over medium heat.  
Sauté the celery and onion for 4 or 5 minutes, until onion is  
translucent and celery is tender.

Stir in stock and bring to a boil. Add potatoes, reduce heat and  
simmer for 45 minutes. Remove from heat and puree in a blender  
or food processor.

Return to low heat and slowly add the blue cheese and cream,  
stirring constantly.

Season with salt & pepper to taste.

Note: If you prefer a chunkier soup, only puree 1/2 or so of the  
potato/celery/onion mixture, and add this back to the reserved  
batch in your sauce pan. Continue with the next step, adding the  
cheese and cream, stirring constantly. Then add the salt &  
pepper to taste.