

# Double Potato Soup

## Ingredients

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- 2 sweet potatoes, peeled and cubed
- 2 russet potatoes, peeled and cubed
- 2 onions, chopped
- 3 cloves garlic, pressed
- 1 teaspoon thyme
- 1/8 teaspoon cayenne pepper
- 2 cans chicken broth or vegetable broth
- 2 cups half and half (half milk, half cream)
- salt and pepper, to taste
- 1 tablespoon olive oil

## Method

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In a soup pot, heat olive oil over medium high heat. Add onion and cook till translucent. Add sweet potatoes, potatoes and garlic and cook another two minutes. Add the chicken broth, thyme and cayenne pepper and bring to a boil. Reduce heat and simmer covered until the potatoes are tender; about 10 to 15 minutes.

Use a potato masher and squish the lumps in the soup as best you can. This soup is better not processed in a blender as it is heartier this way, however, if you prefer it smoother, go ahead and blend away. Just remember to process it in batches or it'll get all over the ceiling.

Heat soup to a simmer, salt and pepper to taste and add half and half and warm till hot, but don't boil or it will break.

Source: [Saving Dinner \(6 servings\)](#)

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