



Ham and Mashed Potato Soup

1 stick butter
2 shallots, finely minced
½ cup flour
6 cups milk
1 ½ cups shredded cheddar cheese
1 pound ham, cubed
2-3 cups leftover mashed potatoes
Salt and pepper to taste

Prep all ingredients.

Melt butter in large soup pot. Add shallots and sauté until softened.

Sprinkle in flour and whisk for a minute or so. Slowly add milk, whisking constantly. Continue to stir until thickened and bubbly. This takes a while.

Add cheese, ham, and mashed potatoes.

Stir until smooth. Heat through, but do not boil. Garnish with sour cream if desired.

Freezing Instructions

Surprisingly, this recipe freezes well. It may get thicker, but that is easily remedied by adding a little milk when re-heating. This reheats best on the stovetop, but be sure not to boil.

