



Slow Cooker Potato Chowder Soup

Introduction:

Slow cooker potato chowder is a comforting and hearty dish that is perfect for cozy nights in. With simple ingredients and minimal effort, you can enjoy a delicious homemade soup that will warm you up from the inside out.

Servings: 6-8 servings

Ingredients:

Quantity	Ingredients
5	Large russet potatoes, peeled and diced
1	Medium onion, chopped
3 cloves	Garlic, minced
4 cups	Chicken or vegetable broth
1 cup	Cream or half-and-half
1 cup	Sour cream
2 cups	Shredded cheddar cheese
1 tsp	Dried thyme
1 tsp	Salt
1/2 tsp	Black pepper
1/2 cup	Chopped carrots
1/2 cup	Diced celery
-	Optional toppings: chopped bacon, green onions, extra cheese

Directions:

- Prep Time: 15 minutes
- Cook Time: 6-8 hours (on low) or 3-4 hours (on high)
- Total Time: 6 hours 15 minutes to 8 hours 15 minutes
- Yield: 6-8 servings

1. **Prepare Ingredients:** Peel and dice the russet potatoes, chop the onion, mince the garlic, chop the carrots, and dice the celery.

2. **Combine Ingredients in Slow Cooker:**

- In your slow cooker, combine the diced potatoes, chopped onion, minced garlic, carrots, celery, dried thyme, salt, and pepper.
- Pour in the chicken or vegetable broth, ensuring that the vegetables are well submerged.

3. Cook Chowder:

- Cover and cook on low for 6-8 hours, or on high for 3-4 hours, until the potatoes are tender and the flavors are melded.

4. Partially Puree Chowder:

- Once the potatoes are soft, use a potato masher or immersion blender to partially puree the chowder right in the slow cooker for a thicker texture. Adjust the consistency to your preference.

5. Incorporate Dairy and Cheese:

- Stir in the cream, sour cream, and shredded cheese until well combined.
- Continue to cook on low for an additional 20-30 minutes, or until everything is heated through and the cheese is melted.

6. Adjust Seasoning and Serve:

- Taste and adjust seasoning if necessary.
- Serve hot with optional toppings such as chopped bacon, green onions, or extra cheese.

See also [Crafting Perfect Soup Noodles at Home](#)

Notes:

- For a richer flavor, you can use half-and-half instead of cream.
- Customize your toppings according to your preferences for added flavor and texture.

Cook Techniques:

- Partially pureeing the chowder helps to thicken the texture and create a creamy consistency.

FAQs:

Can I use different types of cheese in this chowder?

Yes, feel free to experiment with different cheeses to suit your taste

preferences. Gouda, Monterey Jack, or even blue cheese can add unique flavors to the dish.

Can I freeze leftover potato chowder?

Yes, you can freeze the chowder in airtight containers for up to 3 months. Thaw it in the refrigerator overnight and reheat gently on the stove or in the microwave before serving.

Conclusion:

Slow cooker potato chowder is a comforting and hearty dish that is perfect for cozy nights in. With simple ingredients and minimal effort, you can enjoy a delicious homemade soup that will warm you up from the inside out.

More Recipe Suggestions and Combinations:

- Pair this potato chowder with a crusty bread or a side salad for a complete meal.
- Experiment with adding cooked bacon, diced ham, or even cooked chicken for added protein and flavor.
- For a vegetarian option, omit the bacon and use vegetable broth instead of chicken broth. Additionally, you can add extra vegetables such as peas or corn for more variety.



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