



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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