

Cream of Potato Soup

8 large potatoes

Vegetable oil enough to lightly cover the bottom of a frying pan

4 onions, chopped

2¼ litres milk

1 clove garlic

3 teaspoons sea salt

1½ teaspoon Celery salt

½ teaspoon Pepper

Method

Peel and boil the potatoes in water barely to cover.

Sauté the onions in the oil.

Heat the milk. Puree the cooked and drained potatoes and onions in a food processor or blender. Add them to the milk. Stir in the seasonings and heat the soup through.