

# Dilly Bean Potato Soup

Recipe from: *Simply in Season Cookbook*

1 ½ C. Celery (chopped)  
6 Carrots (shredded)  
3 cloves Garlic (minced)  
12 C. Chicken or Vegetable Broth  
9 large Potatoes (diced)  
Salt (to taste)  
8-9 C. cooked Great Northern Beans  
2 T. dried Dill Weed  
1 ½ C. Plain Yogurt or Sour Cream  
3 T. Flour  
¾ tsp. Pepper

In a large soup pot, sauté celery, carrots and garlic in 2 tablespoons oil.

Add broth, potatoes and salt; simmer until potatoes are tender (20-25 minutes). Mash some of the potatoes in the broth mixture for creamier texture. Add beans and dill weed.

Combine yogurt or sour cream, flour and pepper. Stir into soup. Cook and stir until thickened.

Serves 12 or more.

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