Creamy Ham Potato Soup

Ingredients

- 1/3 c butter
- 1 onion, chopped
- 2-3 stalks celery, chopped
- 2-3 carrots, chopped
- 4 cloves garlic, chopped
- a few springs of parsley, chopped
- 2-4 leaves sage, chopped
- 2 c ham, diced
- 3-5 c diced potatoes
- 1/3 c all-purpose flour
- 2-4 c ham broth
- 3 c milk
- Salt
- Pepper

Steps

1. Heat butter and/or olive oil in pot over medium heat. Sauté onion, carrot, garlic, celery, parsley, and sage until softened.
2. Add about half the ham and all the potatoes. Cook for a few minutes.
3. Mix in flour and cook for 2 min.
4. Stir in broth. Boil until potatoes are tender, 10-15min. Add some salt and pepper now.
5. Reduce heat. Use hand blender to mush up some of the potatoes, if desired.
6. Add milk and the remaining ham. Stir until thickened.
7. Add more salt and pepper as needed.