



White Cheddar Potato Soup

Yield: Approximately 1 gallon; 16-8 oz. servings

Ingredients:

- 5 lb. bag Reser's White Cheddar Mashed Potatoes ([71117.14317](#))
- 2 quarts Whole milk
- 1/4 cup Chives, dried
- 1 Tbsp Kosher salt
- Fresh thyme leaves for garnish
- White Cheddar cheese, grated for garnish

Directions:

1. Heat the bags of Reser's White Cheddar Mashed Potatoes in a steamer or hot water bath until hot.
2. Squeeze the hot potatoes into an 8 quart or larger soup pot and add the remaining ingredients.
3. Mix with a whisk until smooth and heat over low heat, stirring as it heats through.
4. Check seasoning for salt, add more if necessary.
5. Pour into bowls and garnish with fresh thyme leaves and grated White Cheddar cheese.