



Slow Cooker Ham & Potato Soup

A cozy, hearty soup option. Recipe adapted from Dinner then Dessert.

Ingredients

- 8 cups russet potatoes, diced
- 1 yellow onion, diced
- 2 large carrots, peeled and chopped
- 1/2 cup chopped celery
- 2 cups cooked Stoltzfus Meats ham, cubed
- 1 tsp salt
- 1/4 tsp black pepper
- 1/4 cup flour
- 4 cups chicken broth
- 1 1/2 cups heavy cream or whole milk
- 1/2 cup sour cream

Directions

1. Add the potatoes, onion, carrot, celery, ham, salt, pepper, and chicken broth to your slow cooker and cook on low for 7-8 hours or high 4-5 hours.
2. Using a potato masher, mash about 1/3 of the potatoes.
3. Add the flour, heavy cream or milk, and sour cream and stir everything together.
4. Cover and cook on high for an additional 15 minutes.



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