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**RAFFERTY'S POTATO SOUP RECIPE**

Experience the flavorful medley of Rafferty's Potato Soup recipe. Creamy Yukon Gold potatoes, celery soup, cheddar cheese, and bacon unite for a comforting and delicious harmony.

### EQUIPMENT

* Large Pot: A spacious pot is essential for comfortably cooking the soup and accommodating all the ingredients.
* Cutting Board and Knife: A quality cutting board and sharp knife are necessary for chopping onions, garlic, and potatoes.
* Stirring Utensils: Wooden spoons or ladles for stirring and mixing the soup as it cooks.
* Can Opener: Required if using canned cream of celery soup.
* Measuring Cups and Spoons: Precise measurements ensure the perfect balance of flavors.
* Immersion Blender: For achieving a smoother texture by blending a portion of the soup directly in the pot.
* Cheese Grater: If using block cheese, a grater can help shred cheddar cheese easily.
* Soup Bowls: For serving the finished soup with elegance.
* Garnishing Tools: To sprinkle chopped chives and crumbled bacon for the finishing touch.
* Pot Holders or Oven Mitts: To handle hot pots and prevent burns.

### INGREDIENTS

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* 6 large Yukon Gold potatoes peeled and diced
* 1 large onion finely chopped
* 3 cloves of garlic minced
* 4 cups chicken or vegetable broth
* 1 can cream of celery soup
* 1 cup heavy cream
* 1 cup shredded cheddar cheese
* 1/2 cup cooked and crumbled bacon
* 1/4 cup chopped fresh chives
* Salt and pepper to taste

### INSTRUCTIONS

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* Sautéing the Prelude: Begin by sautéing finely chopped onion and minced garlic until fragrant.
* Harmonious Broth and Potatoes: Add chicken or vegetable broth and diced Yukon Gold potatoes to the pot.
* Cream of Celery Overture: Introduce cream of celery soup, creating a harmonious union with the aromatic base.
* Creamy Crescendo: Pour in heavy cream gradually, elevating the texture to velvety smoothness.
* Cheesy Serenade: Add shredded cheddar cheese, infusing the soup with a comforting embrace.
* Seasonal Flourish: Season with salt and pepper, ensuring perfect flavor balance.
* Bacon & Chive Finale: Garnish with cooked, crumbled bacon and chopped fresh chives.