Two Potato Chowder
A wonderful, delicious, comforting soup.

3c. yellow (not orange) sweet potatoes, peeled and chopped into 1/2” chunks
3c. cups Russet potatoes, peeled and cut into 1/2” chunks
1 med. carrot, peeled and cut into 1/4” square pieces

1 onion, chopped finely
2 med. stalks celery, strings removed, chopped into 1/4” pieces
4c. cups vegetable broth or mock chicken broth (OR 4 tsp. vegetable or mock chicken broth powder in 4 cups water)
1T. soy-based mock bacon bits
1/3c. red lentils

1/3c. cup almond butter
2-2.5t. salt, add gradually to your taste
1/8t. white pepper
2T. fresh chives, chopped finely (opt.)

Simmer chopped carrot in a separate small saucepan until carrots are very soft and tender. Drain them and set them aside.

While carrots are cooking, peel both kinds of potatoes, cut into 1/2” chunks, and submerge under water in a bowl. In a large saucepan or soup pot cover onion, celery, & leek with a little water and simmer until vegetables are translucent. Then add 4 cups of broth, drained potatoes, mock bacon bits, and red lentils. Bring to a boil and simmer until all vegetables are thoroughly cooked (about 25 minutes). Transfer 2/3 of soup to a blender jar in batches; add almond butter to first batch;
and whiz until smooth. (Important: Start blender on the lowest speed, and hold the lid down tightly to avoid an explosion of hot soup.) Pour the blended soup into a bowl. Eventually return all blended soup to the main pot in which 1/3 of the soup remains unblended.

Stir in carrots, salt, and white pepper, and simmer a few minutes. You may wish to thin soup with a little rice milk, other plant-based milk, or water. Chives can be sprinkled into the soup pot or over each serving.

Copyright Kay Bushnell