

10-MINUTE INSTANT POT BAKED POTATO SOUP

5 pound bag of potatoes peeled and cubed IN ADVANCE
1 large shallot, minced (or 3 tablespoons minced onion)
5-6 cups chicken broth
4 Tablespoons butter
 $\frac{1}{3}$ cup softened cream cheese
 $\frac{1}{3}$ cup sour cream
2 cups shredded cheddar cheese
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
1-2 cups milk (depending on how thin you want your soup)
 $\frac{1}{2}$ cup real bacon bits, heated (optional)
1 green onion chopped for garnish (optional)

InstantPot or Heavy Pot (Dutch Oven) for stovetop cooking
Wooden spoon
Measuring cups/spoons
Cutting board
Sharp knife
Immersion Blender or regular blender

CHEDDAR DROP BISCUITS

1 package ($2\frac{1}{4}$ tsp,) dry yeast
 $\frac{1}{3}$ cup warm water (110-115°F)
Pinch of sugar
 $2\frac{1}{2}$ cups flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda
2 Tbsps. sugar
 $\frac{1}{2}$ cup butter, cold & cut into cubes
1 cup buttermilk
 $1\frac{1}{2}$ cups shredded sharp cheddar cheese
 $\frac{1}{2}$ cup chopped parsley
3 Tbsps. melted butter
sea salt

Small bowl
Measuring cups/spoons
Large bowl
Cookie sheet
Parchment paper
Food processor OR pastry blender OR two forks

Kathy's Just Desserts, Inc. dba KITCHEN WIZARDS

Phone: 610 348-5284

Email: kathy@kitchenwizards.info

Website: www.kitchenwizards.info/events

Facebook: www.facebook.com/KitchenWizards

Instagram: KitchenWizardKath