

Creamy Potato Soup

Ingredients:

- 1 Tbs butter
- 1 cup chopped onion
- 2 cloves garlic, diced
- 1/2 tsp. coarse salt
- 1 1/2 lbs purple potatoes, peeled and chopped
- 4 cups chicken broth
- 1 tsp. dried marjoram
- 1/4 cup pomegranate juice
- sour cream
- fresh marjoram

In a 4 to 6 quart Dutch oven, melt butter over medium heat. Add onions, garlic, and salt. Cook 5 minutes or until tender, stirring occasionally. Add potatoes, broth, and dried marjoram. Bring to a boil and then reduce heat and let simmer about 20 minutes or until potatoes are tender. Using an immersion blender, puree until smooth. Stir in pomegranate juice. Top each serving with sour cream and fresh marjoram. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"You will always be who you think you are." - Anonymous