**POTATO CHEDDAR SOUP**

recipe adapted from [Kayotic Kitchen](http://www.kayotic.nl/blog/hearty-potato-soup)

3 cups leftover mashed potatoes

3 cups chicken broth

1 cup milk

2 tbsp butter

1/4 cup flour

1 medium onion, finely chopped

3 cloves garlic, minced

3 tsp dijon mustard

2 tbsp brown sugar or honey *(I like a hint of sweetness to my soup but you can omit this.)*

120 g cheddar cheese, grated

salt and pepper to taste

Toppings:

grated cheddar cheese

crumbled bacon bits

chopped cilantro

Melt the butter in a saucepan over low heat. Add the onions and garlic. Cook until onions are soft and translucent. *Stir in the dijon mustard.* Add the flour. Stir for about a minute just to get rid of the raw flour taste. Stir in the mashed potatoes. Pour in the chicken broth and milk. Keep stirring until there are no more lumps. *Stir in the sugar.* Cook for 10-15 minutes, occasionally stirring, until nice and thick.

If you want a really smooth soup, you can transfer the soup to a blender or a food processor.  (I used a sieve since I don't have a blender nor food processor.)

Put the soup back in the pan *over low heat* and add the grated cheese. Stir until the cheese is melted and incorporated into the soup. Season with salt and pepper.

Top potato soup with bacon crumbles, chopped cilantro and more grated cheese. Serve with warm toasted bread.