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Ingredients for Cheesy Potato Ham Soup

1 smoked, meaty ham shank (1.5 to 2 pounds)

6 medium-sized russet potatoes, well-scrubbed and unpeeled, cut into bite-sized cubes

1 large onion, peeled and chopped

4 cloves garlic, peeled and minced

1 cup frozen corn

6 cups chicken stock

1 dried bay leaf

1 teaspoon dried thyme

1/2 teaspoon freshly ground black pepper

2 tablespoons cornstarch

1 cup light cream

2 cups shredded sharp Cheddar cheese

Optional garnishes: sour cream, shredded cheese, and chopped fresh parsley

Directions for Cheesy Potato Ham Soup

1. **Add:** To a 6-quart crockpot/slow cooker, add a smoked, meaty ham shank. Place the meaty side facing down. This helps make sure the meat gets tender.
2. **Add:** Next, add the cubed potatoes, chopped onion, minced garlic, corn, and chicken stock.
3. **Add seasonings:** Add the bay leaf, dried thyme, and black pepper. Stir to combine.
4. **Cook:** With lid on, set the crockpot/slow cooker on LOW and cook for 7-9 hours or 4-5 hours on HIGH.
5. The cooking is finished when the ham easily separates from the bone and the potatoes are tender..
6. **Shred ham:** Place ham shank on a plate. It will be very hot, so you may want to let it cook a few minutes. Using two forks, pull the ham from the bone and shred into bite-sized pieces. Return the meat to the soup; discard the fat and bone.
7. **Dissolve:** Add the cornstarch to the light cream and stir until dissolve. Pour the mixture into the soup and stir to combine.
8. **Cook 30 minutes:** Cook on LOW for 30 more minutes. Then stir in the shredded Cheddar and heat until melted.
9. **Add toppings:** Season to taste with salt and pepper. Ladle soup into bowls and top with sour cream, shredded cheese, and chopped parsley.

