Partner Press

FOOD BANK
NORTHEAST LOUISIANA
A Member Of FEEDING AMERICA

January 2024

Important Dates

No Pick-Ups

Wed, January 17th, 8am to 1pm

Thu, January 18th, 8am to 1pm

Wed, January 31st, all day

Holiday Closure

Mon, January 15th for Martin Luther King Jr. Day

Information Station

The Food Bank will begin implementing the new delivery schedule this month as agreed upon by all community partners. Please contact us if any changes are desired.

Please look ahead to the next month regarding delivery for holidays. If your delivery date does fall on a holiday, contact the Food Bank for arrangements.

Product Highlight

Item 3040- chili with beans 12/15 oz pouches

Item 3470- vegetable broth 8/32 oz cartons

Item 3639- yellow onions 10/5lb bags

Item 3638- white potatoes 16/3lb bags

Special note

The Food Bank has an abundance of **yellow onions** in inventory at this time. Please add to your order and consider distributing two bags per household.

It is the perfect time of year for soup!

Potato Soup

Ingredients
- 3 ½ cups of potatoes (diced)
- 3 tablespoons of butter
- 1 yellow onion (diced)
- 6 cups of whole milk
- 1 ½ tsp of salt
- Ground black pepper to taste

1.) Add potatoes to a pot with enough water to cover by about 1 inch. Stir in a few pinches of salt and bring to a boil. Boil gently until potatoes are fork-tender, but not falling apart, about 10-15 minutes; drain and set them aside, reserving a cup or so of the cooking water.

2.) While the potatoes are boiling, heat butter over medium heat in a Dutch oven/soup pot. Add onions to the butter and cook until soft and golden brown around the edges.

3.) Add drained potatoes to the pot with cooked onions. Add milk, salt, and pepper. Gently bring to a simmer. Don't allow the milk to boil – you want it to have small bubbles around the edge of the pot.

4.) Simmer gently for 10 minutes. Remove from the heat, and use a potato masher or immersion blender to mash up about half of the potatoes while leaving the rest chunky. If the soup needs to be made thinner, add a little bit of the reserved cooking liquid until you get the desired consistency.