



DID YOU KNOW?
Yukon gold potatoes were named after the Yukon River that flows through Canada and Alaska.

WARNING!
Ask for an adult's permission before using a knife, the stove, or a blender.

Ladle up a bowl of loaded potato soup

Ingredients

- 1 tablespoon olive oil
- 2 tablespoons unsalted butter
- 2 small leeks, chopped
- 2 stalks celery, sliced
- 2 cloves garlic, smashed
- 2 bay leaves
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 6 cups chicken broth
- 3 pounds Yukon gold potatoes, peeled and diced
- ½ cup heavy cream
- Bacon, cooked and chopped
- Sliced scallions
- Shredded cheddar

Instructions

1. Melt olive oil and butter in a large pot. Add the leeks, celery, and garlic, and sauté over high heat until softened, about 3 minutes.
2. Stir in bay leaves, salt, and pepper. Pour in the broth and bring to a boil. Add the potatoes and cook until tender, about 12 minutes. Remove the pot from the heat.
3. With an adult's help, and working in batches, ladle the soup into a blender and puree until smooth.
4. Return the pureed soup to the pot and stir in the cream. Warm until heated through.
5. To serve, ladle the soup into bowls and top with bacon, scallions, and cheddar. Makes 6 servings.



LIFE HACK MAKE UP WITH A FRIEND

Even close friends can disagree or get on each other's nerves. You may even have an argument or a misunderstanding that hurts your feelings or theirs. If you want to work things out with your friend, wait until you feel calm enough to talk. Then reach out. Ask to speak face to face—conflicts are better resolved offline. To keep from sounding accusatory, try "I" statements, like "I felt hurt when you made fun of my taste in music. Can we talk about it?" Give your friend a turn to speak without interrupting. Repeat what they say to show you're listening. Then apologize for any role you played in the fight. It may take time for things to feel normal again, but a good friend is worth it.



Talk things out in person.

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