

Jan. 24 – Hearty Potato Soup

Ingredients:

6 medium potatoes, peeled and sliced

2 carrots, diced

6 celery stalks, diced

2 quarts water

1 onion, chopped

6 Tbsp. butter or margarine

6 Tbsp. all-purpose flour

1 tsp. salt

½ tsp. pepper

1 ½ c. milk

optional: fried and crumbled bacon, shredded Cheddar cheese to stir in or sprinkle on top before serving.

Directions:

In a large kettle, cook potatoes, carrots and celery in water until tender, about 20 minutes. Drain, reserving liquid and setting vegetables aside. In the same kettle, saute onion in butter until soft. Stir in flour, salt and pepper; gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add 1 c. or more of reserved cooking liquid until soup is desired consistency. Yields about 2 ½ qts.