



## SPECIAL POTATO SOUP



Makes 12 servings.

### Ingredients

½ yellow onion, chopped	6 Russet potatoes, peeled and sliced or diced
1 bunch green (spring) onions, sliced	1 carrot, sliced or diced
1 spine celery, sliced	4 chicken (or vegetable) bouillon cubes
1 T parsley flakes	5 c water
2 cloves garlic, crushed	1 T salt/1 t black pepper
1/3 c butter	2 leeks, cleaned and sliced (optional)
1 T dill	1 can evaporated milk

### Instructions

1. For crock pot, combine all but the evaporated milk. Cook on high 3-4 hours or low 10-12 hours.
2. In the last hour, add the evaporated milk.
3. Taste and season to your tastes. Extra herbs can be added if you prefer.

### CHEF'S NOTES:

I like to add chopped cooked ham (good use of leftover ham), diced pimento, and diced green bell pepper. Other vegetables would be tasty too. If you add whole kernel corn you could call it Corn Chowder!

You don't have to use a slow cooker (crock pot) but it's handy if you don't have time to watch a pot on the cooktop.

I also prefer it to be thickened, not like a gravy, but if you also like a little thickened potato soup, combine same quantity of All-Purpose flour and butter (or margarine) (like 2 T + 2 T), mixing it until well combined, then add by spoonful into the hot mixture until it thickens.

If you cook it in a large pot on the cooktop, watch it closely. Cover vegetables with water and cook until tender, but don't let it burn. Add water if necessary. If there is a lot of water left, drain some or all. Then add milk. If you don't have canned evaporated milk, use whole milk. Maybe even half of a light cream or half and half cream.

### **MOM'S SIMPLE POTATO SOUP**



Quantities are up to you, depending on how many you are serving.

#### **Ingredients**

Onion, chopped

White potatoes, generally Russets but any are good, diced

Water for cooking until tender

Milk, I prefer whole milk, but your choice.

Salt and pepper to taste.

#### **Instructions**

1. Combine all but milk into pot and cook. When vegetables are tender, drain the water.
2. Add milk – however much you think but I at least cover the potatoes and onions.
3. Warm to taste, add a pat of butter. Serve.

**Recipes by: Granni K**