

POTATO SOUP

Ingredients:

2 $\frac{1}{4}$ cups potatoes, peeled and diced
3 Tb. Celery, diced
3 Tb. Yellow onion, diced
2 $\frac{1}{2}$ cups of water
1 Tb. & 1 tsp. chicken base or bouillion
 $\frac{1}{4}$ tsp. salt, or to taste
 $\frac{1}{4}$ tsp. pepper, or to taste
3 Tb. Margarine or butter
3 Tb. Flour
1 $\frac{1}{4}$ cups of milk

Directions:

1. combine the potatoes, celery, onion and water in a stock pot. Bring to a boil, then lower heat to medium and simmer for about 10-15 minutes until the vegetables are tender. Stir in the chicken base/ bouillion, salt and pepper.
2. Make a roux by melting margarine over medium heat in a small saucepan. Whisk in the flour a little at a time. Slowly stir in milk as not to allow lumps to form. Cook, stirring gently for 4-5 minutes, until thick (about the consistency of melted ice-cream).
3. Stir the thickened roux into the stockpot of vegetables and cook soup until heated through. Serve immediately.
4. Optional: garnish with your choice of crumbled bacon, slivered or sliced green onion, cubed ham or sour cream.