



GRANDMA'S HOMEMADE POTATO SOUP

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Although not my Grandmother's recipe she always made soup of some sort and the smell was amazing. This is a wonderful comfort food.

INGREDIENTS:

6 potatoes cut into large chunks
(1-1/2 inch)

1/2 cup chopped onion

1/2 cup chopped celery &
carrots

3 tbsps. all-purpose flour

4 tbsp. butter

water

1 can of evaporated milk

1 chicken bouillon cube

fresh parsley

water to cover

shredded cheese, cooked
chopped bacon

DIRECTIONS:

1. Toss potatoes, onions, celery and carrots with flour and set aside for 10 minutes
2. Melt butter in soup pot, add potato mixture stir and add enough water to cover potatoes. Add bouillon cube and bring to boil.
3. Stir in evaporated milk, bring back to a boil and reduce to simmer for 25 - 30 minutes.
4. Season with salt, pepper, fresh parsley and serve with shredded cheese and bacon.