

Hearty Potato Soup

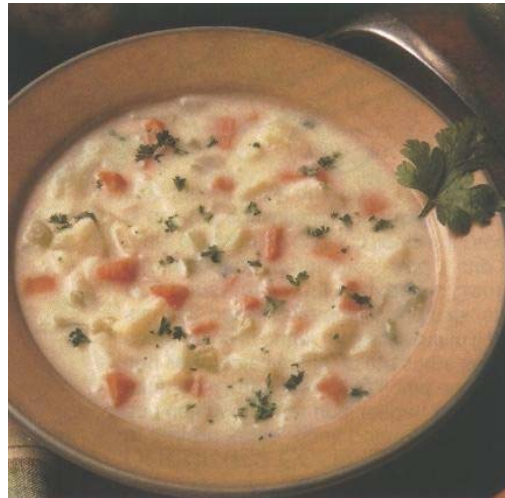
This soup tastes so good with Hot Dogs on a winter day.

6 medium potatoes, peeled and sliced
2 carrots, diced
6 celery stalks, diced
2 quarts water

1 onion, chopped
6 Tbs. butter

6 Tbs. all-purpose flour
1 tsp. salt
1/2 tsp. pepper
1-1/2 cups milk, regular or skim

fresh parsley, chopped



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, sauté 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 cup or more of reserved cooking liquid until soup is desired consistency.

Add parsley.

Yield: 8 - 10 servings (about 2-1/2 quarts).

Note: Add less butter and less flour for a lower fat soup. I used only 3 Tablespoons of butter and the result was very good. Salt is a needed ingredient in a potato soup, but you can add less, if desired.