

POTATO SOUP - COUNTRY STYLE

Yield: 6 cups

Ingredients + Instructions:

Cut 4 peeled potatoes, lengthwise, into quarters. Then slice thinly and measure (approx. 4 cups).

Place in a large saucepan and add:

1 cup thinly sliced onions
1 tsp celery salt
1/2 tsp salt
1/4 tsp pepper
2 cups hot water

Bring to a boil. Cover and simmer 30 minutes or until vegetables are tender.

Add:

2 cups milk
1/4 cup chopped parsley

Cover and simmer 10 minutes longer. Season to taste.

Sprinkle each serving with 1 tablespoon shredded old cheddar cheese.

Courtesy of ohegarty@watserv1.uwaterloo.ca (Orla Hegarty)

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