

POTATO SOUP

Ingredients:

- 2 smoked ham hocks or 3 links of sausage
- 1/2 gallon water
- 6 bay leaves
- 8 medium potatoes, diced
- salt and pepper to taste

Instructions:

Mix ingredients together and cook about 30 minutes on medium heat. Cut up potatoes and add to mixture. Cook until potatoes are done. Combine 1/4 cup flour and 1 pint whipping cream and blend until smooth. Add to the soup mixture. Let simmer until smooth and well blended.

Note: You may want to half this recipe for a smaller amount of soup.

Courtesy of frdm@slib1620selu.edu (Patricia Friedman)

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