

## **Chunky Potato Soup**

Donna Allsup

### Ingredients:

- 3 med. potatoes (1 lb.), peeled and cut up
- 1 cup water
- 1 cup finely chopped onion (1 large)
- 2 TBS. chopped celery
- 2 carrots
- 1 tsp. instant chicken bouillon gran.
- 1/4 cup non-fat dry milk pwd.
- 2 TBS. all-purpose flour
- 1/8 tsp. black pepper
- 2 cups milk
- 1/4 cup butter
- 2 TBS. snipped parsley

### Directions:

1. In a saucepan, combine potatoes, onion, water, celery and bouillon granules. Bring to boiling; reduce heat. Cover; simmer 20 minutes or until potatoes are tender. Mash potatoes slightly (don't drain).
2. In a medium mixing bowl, combine dry milk, flour, and pepper. Gradually add milk, stirring until smooth. Stir into potato mixture. Cook and stir until bubbly. Cook and stir for 1 minute more. Add 1/4 cup butter.
3. Ladle into soup bowls. Garnish with parsley. Makes 5 side-dish servings.