

Garden Potato Soup

Ingredients

1 yellow onion- diced
1 stick of butter
2 celery stalks- diced
1 cup of carrots, peeled and diced
8 Idaho potatoes, peeled and diced
3 tablespoons of chicken bouillon
water (enough to cover the potatoes)
1/2 cup flour
4 cups half n half (sometimes I use 2% or skim milk, whatever I have at home)
3 tablespoons fresh parsley
1 cup green beans (I cut them into quarters and blanch them before adding)
one 10 ounce bag of frozen peas

bacon- I bake it and then crumble it
shredded sharp cheddar
mushrooms- 8 ounces you can saute them separately or add them with your other veggies if you don't have an anti-mushroom crowd
salt and pepper to taste

1. saute onions in butter until clear
2. add carrots, celery, potatoes, and cover with water. Add bouillon and cook until the vegetables are soft
3. turn the heat down and shake the 2 cups of half and half with flour in a jar. Add it to the soup gradually.
4. Add the remaining 2 cups of half n half while stirring
5. Add the blanched green beans, peas, parsley, salt and pepper to taste
6. heat through
7. top with bacon crumbles, cheese, etc.

sometimes I add green onions for a garnish or will add zucchini when I add the green beans and peas. Really, any vegetables you like should work.

You can also use chicken stock/broth instead of the water and bouillon.

Enjoy!

Lynn