

RECIPE #25

"HOME MADE" POTATO SOUP

6 potatoes, peeled and cut into bite-size pieces
2 leeks, washed and cut into bite-size pieces (optional)
2 onions, chopped
1 carrot, pared and sliced
1 stalk celery, sliced
4 chicken bouillon cubes
1 tablespoon dried parsley flakes (or twice as much fresh parsley)
5 cups water
1 tablespoon salt
Pepper
1/3 cup butter
1 13-ounce can evaporated milk (be sure it's evaporated, not sweetened)
Chopped chives

Put all ingredients except evaporated milk and chives in crockpot. Cover and cook on low 10 - 12 hours (or high 3 - 4 hours). Stir in evaporated milk during last hour. If desired, mash potatoes with masher before serving. Serve topped with chives.

If using a 2-quart crockpot, reduce this recipe by half.

I always make this in my crockpot, but grandpa makes it in a large saucepan on the stove top. The only tricky part when making it on the stove top is once you have added the milk. Then you want to watch it carefully so that it doesn't get scalded.

When I serve this I love to make home-made croutons. To make them you toast 8-10 slices of bread. After they are toasted, butter them on each side. Then cut them up into crouton-sized pieces. Spread them on a jelly roll pan and put in the oven at 300 degrees for a few minutes. You will want to stir them several times while they are in the oven. Remove them from the oven when they are crusty.