

Potato Soup

Warm up a cold winter night with this cozy soup. Enjoy with dark green vegetables and broiled fish, meat, or tofu.

Makes: 6 servings

Ingredients

- 2 tablespoons butter
- ½ cup chopped onion
- ½ cup chopped celery
- 6 potatoes, diced
- ½ teaspoon salt
- black pepper to taste
- 3 cups water, divided
- 1 cup dry milk
- 2 tablespoons flour



Directions

1. Melt the butter in a large saucepan on low heat.
2. Add the onion and celery. Cook for a few minutes.
3. Add the potatoes, salt, pepper, and 1 ½ cups water.
4. Cook for 15 minutes until the potatoes are tender.
5. In a small bowl, stir together the dry milk and flour.
6. Add 1 ½ cups water slowly, stirring as you add it.
7. Add the milk mixture to the potatoes.
8. Cook until the soup is heated and slightly thickened.

Recipe from: Pennsylvania Nutrition Education Network, adapted by the USDA Food and Nutrition Administration.

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