

Wayne's Potato Soup

(Submitted by Wayne Zieschang)

Ingredients ::

- 4 cups diced potatoes
- 1 14.5 oz. can Swanson's Chicken Broth
- ½ tsp celery seed
- ½ tsp black pepper
- 1 cup chopped onion
- 1/4 tsp dill
- 1/4 tsp parsley flakes
- ½ salt
- 3½ cups of cream OR half-and-half
- 3 T all-purpose flour
- 2 T butter (salted OR unsalted)



Instructions ::

1. Dice potatoes into small pieces. Combine potatoes, chicken broth, celery seed, salt, black pepper, onion, dill, and parsley in a large pot. Bring to a boil and reduce heat. Cover and simmer until potatoes are tender (approximately 20 minutes).
2. After potatoes are tender, add 3-1/2 C of milk. Re-heat pot contents to a simmer. While re-heating, mix flour and ½ C of milk until smooth (no lumps). Add mix/flour slurry and butter.
3. Stir constantly until thickened.

Makes 6 to 8 servings.

Notes: If making a double batch, just use the 32 oz. container of Swanson's Chicken Broth. You can then cook a little longer to reduce the liquid or you can just add an extra T or 2 of AP flour to the milk/flour slurry to aid thickening.