

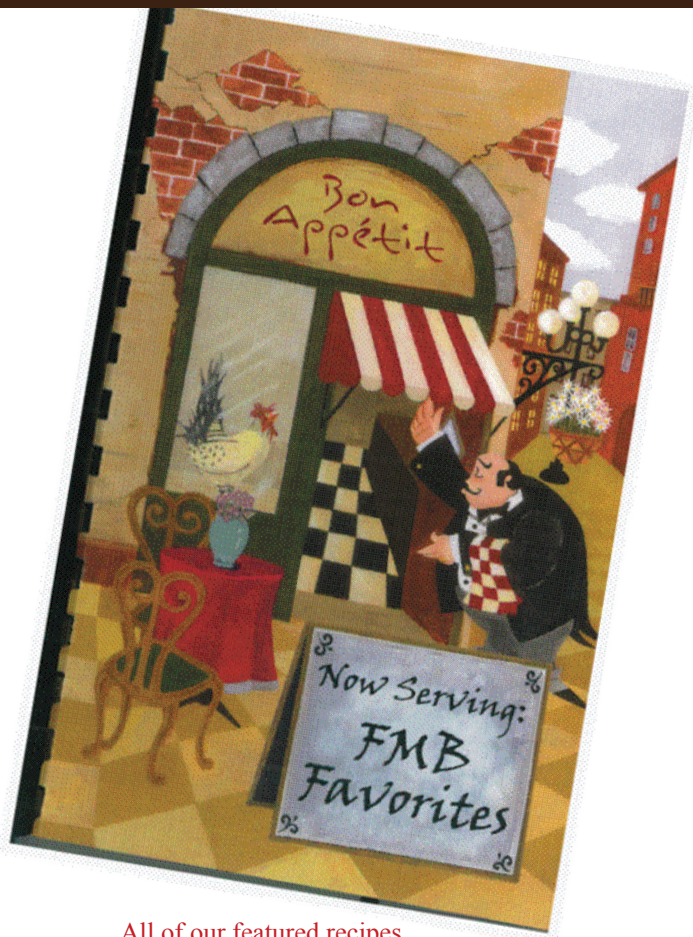
Featured Recipe

Potato & Cheddar Soup

By: Joyce York

- 2 cups water
- 2 cups peeled & cubed red potatoes
- 3 T. butter or margarine
- 1 small onion, finely chopped
- 3 T. all-purpose flour
- 3 cups milk
- 1/2 tsp. sugar
- 1 cup shredded cheddar cheese
- 1 cup cubed cooked ham

Bring water to a boil in large saucepan. Add potatoes and cook until tender. Drain, reserving 1 cup liquid, adding water if necessary. Melt butter in saucepan over medium heat. Add onion, cook and stir until tender but not brown. Add flour; season with red and black pepper. Cook 3-4 minutes. Gradually add potatoes, reserved liquid, milk and sugar to onion mixture; stir well. Add cheese and ham. Simmer over low heat 30 minutes, stirring frequently. Do not boil. Makes 12 servings.



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