

Soups & Salads

BAKED POTATO SOUP

2/3 c. margarine	4 green onions, sliced
2/3 c. flour	12 bacon strips, crumbled
7 c. milk	1 1/4 c. shredded cheddar
4 lg. baked potatoes, peeled & cubed	8 oz. sour cream
	Salt & pepper

Melt butter and stir in flour until smooth. Gradually add milk until thick. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat and simmer for 10 minutes. Add rest of ingredients. Stir until cheese melts. Serve immediately.

Karin Tucker

POTATO SOUP

4 lg. potatoes	1 sm. can milk
2 sm. cans cream of celery soup	1 T. butter

Peel and cube potatoes and cook with water until almost done. Put 2 cans cream of celery soup and 1 can of milk with 1 tablespoon butter. Cook until potatoes are tender.

Wallace Wilson

CROCKPOT POTATO SOUP

6 potatoes, cut sm. & peeled	1 T. parsley flakes
2 chopped onions	4 chicken bouillon cubes
1 sliced carrot	Salt, to taste
5 c. water	Pepper, to taste
1 stalk celery, chopped	

Put all ingredients in crockpot. Cook 10-12 hours on low, 3/4 hour high. During last hour add 1/3 cup butter, 1 can evaporated milk and 1 can mushrooms, if desired. Put chives on top.

Teri Bressie

FAGIOLI (ITALIAN CHILI)

2 c. navy beans	10 c. tomatoes
2 c. kidney beans	2 T. oregano & garlic
2 c. corn	1 T. basil
2 c. julienned carrots	1 T. salt
1 c. chopped onion	1 tsp. pepper
1 c. chopped celery	4 c. penne' rigate
1 1/2 lbs. browned, crumbled Italian sausage	

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