

Cover with water. Bring to full boil for 10 minutes, stirring well. Cover, reduce heat and simmer 2 to 3 hours. (50 calories per 8 oz. serving.)

QUICK POTATO SOUP

Amy Hale

6 cans diced potatoes
1 lb. package Velveeta®
cheese
1 stick butter

1 tub green onion dip
1 package real bacon bits
Milk for thinning

Optional:

Canned whole kernel corn

Canned sliced carrots

Mix all ingredients in large boiler, including juice from canned potatoes. Canned whole kernel corn or sliced carrots can also be included for added flavor, nutrition and color. After cheese melts, add milk to thin to desired consistency. Heat until cheese is completely melted. Can be made by combining all ingredients in a crock pot as well. Heat on low, as cheese will burn easily.

MEXICALLI CHICKEN SOUP

Nikki Lingo

1 can cream of chicken soup
1 can cream of mushroom
soup
1 quart chicken broth
1 1/3 cups milk
2 small cans Ro-tel® tomatoes

1 1/2 lbs. chicken, cooked &
deboned
4 flour tortillas, chopped into 1
inch pieces
2 cups chopped onions
1 1/2 Tbsp. chili powder
1 1/2 Tbsp. garlic powder

Saute onions in small amount of butter until tender. Mix all ingredients except tortillas with onions in large stock pot. When soup comes to a full boil, add chopped tortillas and simmer another 10 minutes. Makes 2 1/2 gallons. Serve with grated cheese, corn chips and fresh tomatoes if desired.