

POTATO SOUP

AMELIA DELPAPA

6 green onions, chopped
1 tsp crushed garlic
1 stk margarine
2 T flour
1/2 c water
2 c milk

2 cubes chicken bullion
5 c water
2 tsp salt
5-6 med potatoes, peeled
& diced
1 c sliced carrots
3/4 c Velveeta cheese cubes

Sauté the first 3 ingredients in medium skillet. Blend the flour & water, pour over the sautéed mixture. Set aside. In a large pot combine the milk, bullion, water, salt, potatoes & carrots. Cook till potatoes & carrots are tender. Next add sautéed mixture, stir thoroughly. Add coarse ground black pepper to taste. Add cheese cubes to soup mixture stirring continuously.

RANCH STYLE POTATO SALAD

RACHAEL BROWN

1 lb red potatoes
1 bunch green onions
1 lb bacon
1 pkg shredded cheese
1 bottle Hidden Valley Ranch
Dressing

Wash & cut potatoes into sm pieces. Put potatoes into microwave safe dish, filled 1/2 full with water, cover. Microwave until desired softness.

While potatoes are cooking, cook bacon & crush into sm pieces, cut up green onions, set aside. Remove potatoes from microwave & pour off any excess water. Transfer into bowl & let cool. When slightly cooled add green onion, cheese & bacon stirring easily. Add 3/4 bottle of ranch dressing & stir. Serve warm or if desired refrigerate overnight & serve cold. The whole bottle of dressing can be used if desired.