

Potato Soup

By msouth on September 23, 1999



Prep Time: 0 mins **Total Time:** 40 mins **Servings:** 4

Ingredients

- 6 -8 medium potatoes
- 1/4 cup butter
- 1/2 cup flour
- 6 cups milk
- 2 teaspoons chicken bouillon
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 lb cheddar cheese

Directions

1. Peel, cube, boil, drain and "mush" potatoes to the consistency you like (I like them lumpy, but my kids like smaller pieces).
2. In separate pan, melt butter, add flour and cook while stirring for about a minute or so.
3. Add half the milk and stir until lumps are out of flour mixture.
4. Add remaining milk and on med-high heat, heat to a boil.
5. Stir almost constantly or it will scorch.
6. After boiling, turn heat off and add remaining ingredients.