



The Golden Thimble's Blue Book Recipes
<http://www.thegoldenthimble.com>

Angie's Golden Cream Potato Soup

3 cups of chopped potatoes
1 cup of water
¼ cup of diced onions
½ cup diced celery
½ cup of diced carrots
2 Tablespoons of flour
1 Tablespoon of parsley flakes
1 chicken bouillon cube
1 ½ cups of milk
½ pound of Velveeta Cheese, cubed
Salt and Pepper to taste

In large saucepan combine potatoes, water, celery, onions, carrots, parsley flakes, bouillon cube, and seasonings. Mix together, cover and simmer for 35 to 40 minutes or until veggies are tender.

Gradually add milk to flour and mix together. Add the flour mixture to the boiling pot and cook till thickened. Add the Velveeta cheese and stir till melted. Serve hot.