



## The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

### Grandma's Hearty Ham, Cheese and Potato Soup

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3 pounds of potatoes peeled and cut up into cubes  
1...1 pound package of Ham cubes, do not drain the juice  
1....1 pound package of Velveeta or half of a 2 lb loaf cut up  
1 Tablespoon Minced onion or you can use one small onion chopped  
1 teaspoon of celery seed  
6 chicken bouillon cubes  
Water to cover  
Salt and Pepper to Taste

#### Dumplings

2 eggs  
About 1 cup of flour..... more or less  
½ teaspoon salt

This is a really great recipe and every time I take this to a gathering I am always writing this recipe down for someone! This is a good one for your collection!

Peel potatoes, cut up or cube and wash off. Put them into a Dutch Oven (For those who don't have a clue what a Dutch oven is.....the big pan that goes with your pan set!) Or if you are lucky enough to have a stock pot then you can use that. I have to double this recipe for gatherings, so I use a big stock pot when I do that! :) Open up the ham cubes and put in with the potatoes, juice and all. I buy these at Wal Mart and they cost \$2.50 (Farmland is the brand I use). Put in your minced onion (or you can leave out the onion if your family don't like onion), pepper, and put in your 6 chicken bouillon cubes.

**IMPORTANT! Do not add salt to this pan!! Between the ham and the chicken bouillon cubes there may be enough salt. Taste the soup before serving and if you feel you need more salt then it's OK to add it then!!**

Fill pan with enough water to come about 1 or 2 inches from the top. When it starts to boil, then boil for 15 minutes or until potato is tender.

While you are waiting for this to cook the 15 minutes or so, take the 2 eggs and crack them into a bowl and beat slightly. Add ½ teaspoon salt, add flour a little at a time, could take a cup or more, You are going to stir this up with a fork and when the entire mixture looks dry and

crumbly or noodle consistency, then you have added enough flour. If there is a little flour on the bottom of the egg bowl then leave it there for now.

After the 15 minutes of cooking, take the egg bowl to your pan and with your fork, start dropping the little egg dumplings in your simmering pot. I take 2 forks, one for the dumplings to sit on and one to cut off little bits. Just cut off a little chunk and then dip fork in broth, repeat till it's all used up and then dump the leftover flour that accumulated on the bottom of your egg bowl into the pot as well. This will provide a little thickening for the soup.

Stir and simmer for about 5 to 6 minutes, to cook dumplings, then cut up your Velveeta into small chunks and drop into the soup. Stir to melt, then simmer for an additional 5 to 6 minutes to melt and marry.