Potato Soup Recipe

INGREDIENTS

- 1. 6 cups cubed peeled potatoes
- 2. 5 cups water
- 3. 2 cups chopped onion
- 4. 1/2 cup chopped celery
- 5. 1/2 cup thinly sliced carrots
- 6. 1/4 cup butter or margarine
- 7. 4 teaspoons chicken bouillon granules
- 8. 2 teaspoons salt
- 9. 1/4 teaspoon pepper
- 10. 1 can (12 ounces) evaporated milk
- 11. 3 tablespoons chopped fresh parsley
- 12. Snipped chives, optional



DIRECTIONS

In a large slow cooker, combine the first nine ingredients. Cover and cook on high for 7-8 hours or until the vegetables are tender. Add milk and parsley; mix well. Cover and cook 30-60 minutes longer or until heated through. Garnish with chives if desired.

Yield: 8-10 servings (about 3 quarts).