

It's Fall, there's a chill in the air, and all our thoughts turn to - SOUP! (I'll bet you thought I was going to say football.) This week I want to share with you one of my most prized recipes. I have been a little stingy about giving this recipe away, because I had a dream of one day opening a little soup and salad cafe, and this was to be the soup that would make it famous. Oh well, if some of you enjoy this as much as my family and friends do, that will be fame enough for me.

NANCY'S POTATO SOUP

3 cups diced potatoes	½ cup diced celery
½ cup diced onion	1 ½ cups water
2 chicken bouillon cubes	¼ t. salt
2 cups milk	1 - 8 oz. carton sour cream
2 - T. chopped chives (dried)	2 - T. flour
1/8 t. pepper	

In large saucepan, combine potato, celery, onion, water bouillon cubes and salt. Cover and cook till vegetables are tender, about 20 minutes. While vegetables are cooking, combine flour, chives and sour cream, mixing thoroughly. Add 1 cup of milk to the flour, chives and sour cream, and stir until smooth. When vegetables are tender, put remaining cup of milk in mixture to cool it down. Pour sour cream mixture into saucepan, and heat and stir until thickened. Garnish with parsley. Serves 4 to 6.

Helpful Hints: This soup should be thick and creamy. If it seems a little runny, stir in a few instant mashed potatoes until you get the desired consistency.

I like to serve this with a crisp salad and Cheese bread. Cheese bread is sliced french bread with slices of cheese melted on top. (350 oven for 10 minutes)

I usually make a double or triple batch of this - seems like my family stops by when word gets out that I'm making Potato soup - and speaking as a mother and a "nanna" who could ask for anything more!