

Vegetable Soup

Cover meat with water
Cut up onion
Cut up celery
1 package frozen mixed vegetables
#2 can tomatoes

Simmer about two hours and then add two diced potatoes.

Potato-Cheese Supper Soup

3 cups frozen hash brown potatoes	3 tablespoons chopped parsley
1¼ cups chicken broth	2 tablespoons butter
2 cups milk	1 cup cooked vegetables
1 tablespoon cornstarch	1 cup cubed cooked ham, chicken or turkey
¾ teaspoon salt	
1 cup shredded Velveeta	

Mix potatoes and broth in 2-quart saucepot. Bring to boil, turn heat low, cover, and cook 2 to 3 minutes until potatoes are tender. Blend a little milk with cornstarch until smooth. Combine with remaining milk and salt, and stir into potato mixture. Heat to boiling and stir until smooth and slightly thickened. Remove from heat and add cheese, parsley and butter. Stir until cheese is melted. Add vegetables and meat. Makes four to five servings. This soup does not freeze well, so eat it all.

Donald's Potato Soup

3 potatoes and 1 onion.

Cut up 1 or 2 strips of bacon. Fry over low heat. Do not let get brown. Add 2/3 of first potato diced with a little water. Cook until soft. Put in rest of potatoes and onion with just enough water to cook. Add pinch of oregano and a little bit of garlic powder and salt and pepper. Add a little celery if desired. When potatoes are still firm but done add butter (1/2") and fill pot with milk. Heat and serve.