



Stay warm with, Easy Delicious Ham and Potato Soup

Ingredients

1. 3 1/2 cups peeled and diced potatoes
2. 1/3 cup diced celery
3. 1/3 cup finely chopped onion
4. 3/4 cup diced cooked ham
5. 3 1/4 cups water
6. 2 tablespoons chicken bouillon granules
7. 1/2 teaspoon salt, or to taste
8. 1 tsp. ground white or black pepper
9. 5 TBS. butter
10. 5 TBS. all-purpose flour
11. 2 Cups milk

Directions

1. Combine potatoes, celery, onion, ham, water in stockpot. Bring to boil, cook over medium heat until potatoes are tender (10 to 15 min.). Stir in chicken bouillon, salt and pepper.
2. In separate saucepan, melt butter over medium-low heat. Whisk in flour with fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of milk has been added. Continue stirring until thick, 4 to 5 minutes.
3. Stir milk mixture into the stockpot, cook soup until heated through. Serve immediately.

Ellie11/ Allrecipes.com



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WINTER

January Word Search - Hard



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