

Creamy Potato Soup

Susan McEwen McIntosh

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3 medium (1 pound) potatoes, peeled and thinly sliced

1 medium onion, thinly sliced

1 large stalk celery, thinly sliced

1 can (10 3/4 ounce) chicken broth

1 1/4 cups water

1/4 teaspoon white pepper

minced chives (for garnish)

In a small Dutch oven, combine the potatoes, onion, celery, broth, water and pepper. Bring to a boil. Cover and reduce the heat. Simmer 30 minutes or until the potatoes are tender.

In the container of an electric blender, process the mixture, 1-1/2 cups at a time, until smooth.

Return the mixture to the saucepan. Cook until thoroughly heated.

Garnish with minced chives.

Yield: 9 cups

Per Serving (excluding unknown items): 377 Calories; 2g Fat (4.6% calories from fat); 14g Protein; 78g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 832mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 0 Fat.