

Cheddar Cheese Soup

Ruth Bakalar

The Complete Potato Cookbook

4 medium potatoes, peeled diced and cooked

2 slices bacon, cooked and crumbled

1 small onion, finely chopped

2 teaspoons all-purpose flour

3 cups milk

1/4 pound Cheddar cheese, shredded

2 teaspoons celery salt

pepper to taste

Worcestershire sauce to taste

parsley for garnish

Push potatoes with their liquid through a sieve.

Saute' onion in a small amount of butter in a skillet. Stir in flour and cook for 1 minute, stirring constantly.

In a saucepan, bring milk to the boiling point and gradually stir into roux; add cheese and stir until cheese melts.

Add celery salt and potatoes with their liquid; heat to the boiling point.

Add pepper and Worcestershire to taste.

Place soup in bowls and garnish with bacon and parsley.

Per Serving (excluding unknown items): 1438 Calories; 70g Fat (43.2% calories from fat); 69g Protein; 138g Carbohydrate; 10g Dietary Fiber; 229mg Cholesterol; 4466mg Sodium. Exchanges: 6 Grain(Starch); 4 1/2 Lean Meat; 2 Vegetable; 3 Non-Fat Milk; 10 1/2 Fat.