

# **Hotdog Potato Soup**

Ruth Bakalar

The Complete Potato Cookbook

**Servings: 4**

**3 medium potatoes, diced**

**1/2 medium onion, diced**

**1 stalk celery, slivered**

**1 cup water**

**1 teaspoon salt**

**4 frankfurters, sliced**

**2 cups milk**

**2 tablespoons butter**

**cayenne pepper to taste**

**pepper to taste**

**chopped parsley for garnish**

In a saucepan, place water, salt, potato, onion and celery; cover and simmer about 25 minutes until potatoes are so tender that they fall apart. Mash contents slightly.

Add frankfurters. Stir in milk and butter; heat slowly to the boiling point.

Add cayenne and black pepper to taste.

Place soup in bowls. Sprinkle each serving with parsley.

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Per Serving (excluding unknown items): 387 Calories; 27g Fat (61.3% calories from fat); 13g Protein; 25g Carbohydrate; 2g Dietary Fiber; 61mg Cholesterol; 1306mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 4 1/2 Fat.