

# Mayo's Potato Soup

*Beverly Mayo - Lebanon, TN*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 6 to 8 servings**

*10 to 12 potatoes, cut and  
diced  
10 pieces crisp bacon  
1 large onion  
2 tablespoons butter  
1 can (10-3/4 ounce) cream  
of chicken soup  
1 cup milk  
3 cups water  
salt (to taste)  
pepper (to taste)  
garlic salt (to taste)  
1 tablespoon flour  
water*

**Preparation Time: 30 minutes****Cook Time: 1 hour**

Place the potatoes in a saucepan. Cover with water. Cook until soft. (Alternatively cook in a microwave for about 30 minutes.) Set aside.

Cook the bacon until crisp and set aside.

In a skillet, cut up the onion. Mix in the butter and bacon. Set aside.

In a pan, place the chicken soup, milk and one cup of water. Mix and heat on warm. Set aside.

In a three to four quart container, mix all of the ingredients together. Add the salt, pepper and garlic salt. Add the remaining two cups of water. Simmer. Add one tablespoon of flour mixed with water to thicken the soup.

Simmer about one hour.

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Per Serving (excluding unknown items): 1504 Calories; 40g Fat (23.4% calories from fat); 39g Protein; 255g Carbohydrate; 22g Dietary Fiber; 105mg Cholesterol; 1437mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 1/2 Vegetable; 1 Non-Fat Milk; 7 1/2 Fat.