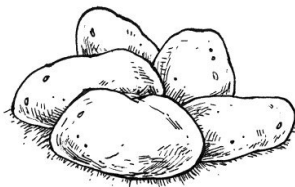


Potato Soup (Simple)

**4-5 MEDIUM/LARGE RUSSET POTATOES
(PEEL AND CHOP INTO 3/4 INCH PIECES)
1/2 KNORR CHICKEN BOUILLON CUBE OR
2 REGULAR SQ. BOUILLION CUBES.
1 CUP HALF & HALF
2 TBSP. CORN STARCH
1/4 TSP. PEPPER
1/2 TSP. SALT
3-4 TBSP. SALTED
BUTTER**



Put potatoes in medium saucepan. Add water to top of potatoes. Add 1/2 Knorr bullion **OR** 2 cubes of regular bullion. Bring to a boil on medium/high setting. Once boiling set timer and boil 12 minutes.

In glass measuring cup combine half and half, cornstarch, pepper, and salt. Whisk well. Add to potatoes when timer goes off. Put on medium/high heat and add butter. Stir well.

Simmer 5 minutes and serve.

Optional (add cheese or garnish as desired) I love this soup just as it is. Serves 4-5 (one per potato)

TIP: DO NOT add skim or low-fat milk into boiling base or it will curdle! Use half and half or whole milk.