

**Potato Soup**  
from Jamie Sherow

2 medium red potatoes	salt and pepper to taste
2 C. water	3 C. milk
1 small onion	½ tsp. sugar
3 T. butter or margarine	1 C. shredded cheddar cheese
3 T. flour	1 C. cooked ham

Peel potatoes and cut into 1" cubes. Bring water to a boil in a large saucepan. Add potatoes and cook until tender. Drain reserving 1 C. of liquid. Set aside liquid and potatoes. Peel and finely chop small onion. Melt butter in saucepan over medium heat. Add onion to saucepan; cook, stirring frequently, until onion is tender (not brown.) Add flour, salt, and pepper, cook for 3 minutes. Gradually add reserved cup of cooking liquid, milk, sugar and potatoes to onion mixture and stir well. Add cheese and ham. Simmer over low heat for 30 minutes, stirring frequently.

Recipe note: Kielbasa or sausage (hot) may be used instead of cooked ham...original cook says very Yummy!!!! Original recipe from Tracey Keck in the First Presbyterian Church cookbook, Pleasant Valley, NY

Souper Superbowl Bowl Sunday on Feb.1, 2009 at CCUPC.  
Go Steelers!!! (vs. Cardinals)