

# Potato Soup

from kathyrmiller.com

This Potato Soup Recipe is the best tasting and easiest to make that I've found. I am always amazed how good this Potato Soup is, considering how easy it is to make.

6 medium to large white potatoes  
2 cans chicken broth (or vegetable broth for vegetarian)  
1 can of water  
1 cup chopped celery  
1 large white onion, chopped  
1/2 stick margarine  
2 cups half & half  
1 lb. Velveeta cheese  
1 tablespoon chopped dill (fresh is preferred)

Peel and cube potatoes; salt and pepper to taste.

Using the chicken broth, add cubed potatoes with 1 can of water, celery, onion and margarine. Bring to a boil and then simmer until potatoes are soft. That is usually 20-30 minutes. After potatoes are done, add Velveeta cheese (or Velveeta light) and half & half. That's it. It is ready to eat.