

Potato Soup

8 Potatoes (Yukon Gold if available – golden color)
1 stalk of celery w/ leaves
1 med sweet onion diced
1 carrot scraped and diced
2 - 8 oz. cans of Swanson Chicken Broth w/ no MSG
1 tsp salt
1/2 tsp pepper
3 Heaping Tbsp. Corn Starch mixed with 1/2 cup of cold water

First wash and cut up vegetables. In large pot, bring to boil 2 cups of water and broth. Add vegetables along with seasonings. Boil covered for 30 minutes or until vegetables are tender. Mix cornstarch with cold water until lumps dissolve and add slowly to boiling mixture and stir continuously until thickened. Takes 5-8 min. to thicken. If needed add more cornstarch or seasoning.