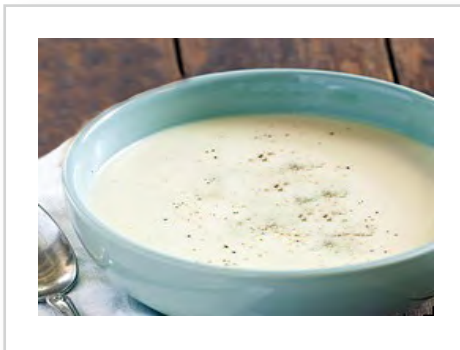
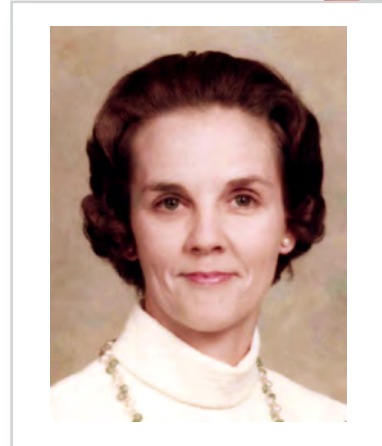


Cream of Potato Soup



from Loyce Webb



Ingredients

- 4 tablespoons oleo
- 1 onion, chopped
- 6 or 7 potatoes, cubed
- 1 can cream of chicken soup
- 3/4 lb Velveta cheese
- 1 1/2 - 2 cans of milk
- salt and pepper
- garlic salt

Directions

Sauté onion in olive oleo. Add potatoes and cover with hot water. Add sesonings and cook until mushy. Stir in soup. Cut cheese in slices and stir in soup until cheese is melted. Stir in milk.

Can be mada a day or 2 before serving. Freezes well.

