

POTATO SOUP

5 pounds red potatoes, peeled
4 (14-ounce) cans chicken broth
1 large yellow onion, minced
4 cups half and half
½ cup (1 stick) butter
½ cup instant mashed potatoes
Salt and black pepper
1 pound bacon, fried crispy
1 (8-ounce) package shredded cheddar cheese
1 cup chopped chives
½ cup chopped parsley
Texas toast or French bread

Dice peeled potatoes into ½-inch cubes. Place in a large pot with chicken broth, butter, and onions. Bring to a boil. Let boil for 20 minutes, or until potatoes are cooked. Scoop potatoes into a bowl and mix with a mixer; then put potatoes back into chicken broth mixture. Gradually add half and half and mashed potatoes, stirring constantly. Continue to stir until smooth and liquid begins to thicken. Can use more mashed potatoes if desired for thickness of soup. Cover and cook on low heat for 30 minutes, or until desired thickness, stirring occasionally. Place soup into individual serving bowls and top with crumbled bacon, cheese, chives, and parsley. Serve with toast or bread.

Margaret LaBauve LeBlanc
Class of 1963



*Several of Hazel's students went into the catering business.
From one of her student's catering services-a colorful fruit tray*