**DELICIOUS HAM AND POTATO SOUP**

**Ingredients:**

4 medium potatoes, peeled and diced

2 celery stalk, diced

1/2 of an onion, finely diced

1 c. cooked ham, diced

4 c. water

2 Tbsp. chicken bouillon granules

1/2 tsp. salt

1/2 tsp. pepper

8 Tbsp. (1 stick) butter

1/2 c. flour

2 c. milk

**Directions:**

1. Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt and pepper.
2. In a 2-qt. saucepan, melt butter over medium-low heat. Whisk in flour and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, about 10 minutes.
3. Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

Makes 4 – 6 servings