

Creamy Potato Soup

From the computer of M. H. Keehn

- 6 Slices bacon, diced by cutting across the bacon strip
- 1 cup chopped onions
- 2-4 cups cubed potato's
- 1 cup water [don't quite cover the potato's, about an inch down]
- 2 10.5 ounce cans condensed *cream of chicken* soup
- 2 soup cans whole milk
- 1 tsp salt
- 2 table spoons snipped parsley
- ½ cube of real butter, not margarine or any butter substitute

In a soup pan, cook the bacon until crisp.

Add onions and sauté

Add potato's and water, boil till tender. Generally about 20 minutes.

Blend in *cream of chicken* soup, milk, butter and salt.

Heat, BUT DO NOT BOIL.

Makes an excellent clam chowder by just adding clams.

EAT HEARTY, it's an extraordinary meal.