

Rich 'N Creamy Potato Soup

1/2 cup Chopped Onions
2 Tbs. Butter or Margarine
4 medium Potatoes (washed & diced)
2 cubes Chicken Bouillon
1-1/2 cups Water
8 oz. pkg. Cream Cheese (softened)
1/4 cup Flour
3 cups Milk
Chives or Paprika (optional)

In a large saucepan, sauté the onion in butter until tender. Add potatoes, bouillon, water, & salt. Cover & cook for 15 minutes or until tender.

Blend the cream cheese & flour in a bowl until smooth. Stir into the potato mixture then add the milk. Heat until boiling, stirring frequently. Boil for 1 minute then season to taste. Makes 4-6 servings.

Serving Suggestion: Garnish each serving with chives or paprika.