

Potato Carrot Soup

written by The Recipe Exchange | June 4, 2015

Ingredients

1/2 med. onion – chopped
1/2 cup butter OR margarine
3 cups water
2 tsp. chicken bouillon granules OR 2 chicken bouillon cubes
1 bay leaf
1 tsp. celery salt
1 tsp. salt
3 cups diced potatoes
1 cup thinly sliced carrots
1/4 cup water
2 Tbls. flour
1 can evaporated milk – low fat okay

Directions

Sauté the onions in butter until onions are clear but not brown.

Add water, bouillon, bay leaf, celery salt, salt, potatoes, and carrots to pot.

Simmer until potatoes and carrots are tender.

Combine water and flour; add to pot.

Add milk.

Simmer for 10 minutes. Don't let it boil, or it will curdle (this won't ruin the flavor, but it doesn't look as good).