

**Potato Soup**

**6 large potatoes, diced into ½ inch cubes**

**1 stick butter**

**1 cup flour**

8 cups milk (Half Gallon)

2 cups water

1 tsp salt

½ tsp pepper

4-6 green onions, chopped

1 cup cooked ham, chopped

1 (10 oz.) can Condensed Cheese soup

1 (8 oz.) sour cream

* Bring cubed potatoes to boil for 15 minutes, and drain off excess liquid
* In a separate sauce pan, melt butter over low heat; add flour and stir for 1 minute. Add 8 cups of milk and heat until mixture is thickened and bubbly. Pour into the pot with the cooked potatoes.
* Add salt, pepper, green onions, ham and cheese soup.
* Cook until thoroughly heated.
* Add 2 cups of water and stir in Sour Cream

\*Cookies would be greatly appreciated, but not required\*

Plastic containers are available at the Welcome Desk or Church office. Please freeze and bring to church.

For delivery on

To help deliver or for questions contact:

**Randy Cox randy.cox@live.com (407) 402-9508**