

Potato Soup Recipe

<https://www.simplymakinglife.com/2025/01/homemade-potato-soup-recipe.html>

Ingredients

- 4 cups of washed, peeled, diced potatoes
- (2) 10.5 cans cream of celery soup
- 12 oz. can evaporated milk
- salt and pepper

Garnishment or Side

- Cornbread if desired

Directions

- Boil washed, peeled, diced potatoes until soft
- Add a couple of shakes of salt as you stir from time to time
- Drain potatoes
- Add boiled potatoes, both cans of the cream of celery, and the evaporated milk to a stockpot
- Stir ingredients together
- Add salt and pepper for flavor as you stir from time to time
- Cook on medium high (7 or 8). Stir frequently while waiting for the soup start boiling
- When soup starts to boil, reduce heat to medium (5)
- Continue to stir frequently so soup doesn't stick to pot
- Soup should be hot enough to eat about 15 minutes after reducing the heat

Serve

- Pour soup into bowl
- Crumble cornbread into soup or eat on the side