

POTATO SOUP

(Serves 80)

Boil in 8 cups water until tender:

- 4 cups diced celery (16 large stalks)

- 2 cups diced carrots (8 medium carrots)

Do **NOT** drain.

Add to cooked celery and carrots:

- 4 cups diced onion (8 medium onions)

- 56 medium potatoes (peeled & cubed)

- 2 tsp. garlic powder

- 2 tsp. crushed basil leaves

- 2 tsp. ground pepper

- 2 tsp. salt

- 4 bay leaves (remove before adding milk)

- 1 gal water (16 cups)

Cook until potatoes are JUST tender. Do not over cook. Do not drain.

Add 1 1/2 gallons of milk (24 cups) and bring JUST to a boil. DO NOT boil rapidly. Turn to low as soon as liquid starts to bubble.

In a skillet, melt 2 sticks of butter. Brown 2 cups flour (32 T.) in the butter.

Add flour and butter mixture to hot soup and simmer (slow boil) for one to two minutes or until thickened.

Garnish with chopped chives and Parmesan cheese. Serve hot.