

## Hashbrown Soup

*OK, you need a snowy day for this one!*

2 pounds frozen hash brown potatoes

4 cups water

1 large onion, chopped

1/2 cup sliced celery

4 chicken bouillon cubes

1/2 teaspoon celery seed

1/4 teaspoon pepper

4 cans (10 3/4 ounces each) condensed cream of chicken soup, undiluted

4 cups milk

2 cups cubed fully cooked ham

1 tablespoon dried parsley flakes

1 teaspoon salt

1/2 cup shredded sharp cheddar cheese

1 1/2 teaspoon garlic salt

8 bacon strips, cooked and crumbled

In a large saucepan combine the first seven ingredients, bring to a boil. Reduce heat, cover and simmer for 20 minutes or until vegetables are tender. Mash vegetables with cooking liquid. Add soup, cheese, and milk, stir until smooth. Add ham, parsley, salt, and garlic salt then simmer for 10 minutes or until heated through. Garnish with bacon. Makes a lot 12-16 servings (4 quarts).