

# Red Potato-Race Day Potato Soup

- |     |   |       |                                  |
|-----|---|-------|----------------------------------|
| 4   | large red potatoes-cubed; leave skin on for color | 2 1/2 | cups milk                        |
| 1   | medium sweet onion-chopped                        | 1/4   | teaspoon pepper                  |
| 1   | cup chopped celery                                | 1/4   | teaspoon garlic powder           |
| 1/3 | cup butter  | 3     | bay leaves                       |
| 2   | cans (10.75 oz.) low sodium chicken broth         |       | dash cayenne red pepper-optional |

In large sauce pan, combine potatoes, onion, celery and butter. Cook over medium low heat for 15-20 minutes, stirring frequently. Add chicken broth, milk, pepper, garlic powder and bay leaves. Bring to a boil, stirring occasionally. Reduce to medium low heat and simmer 30-40 minutes, stirring occasionally. Remove bay leaves. Place half of the soup in blender or food processor and puree. Combine with remaining soup and add cayenne red pepper if desired. Serve with delicious ham sandwiches on whole grain bread for a hearty lunch on your "race" day. Great for left over mashed potatoes and can be served for breakfast with scrambled eggs.

Serves 4.

Have your parent cut out the recipe on the dotted line.



## CONNECT THE DOTS

Mickey is helping Minnie find peaches. Where do peaches grow?  
Connect the dots to find the answer.

