

Potato Soup 8-10 quarts

5lb. red potatoes, peel & cubed
6 ribs + the heart of celery, cubed
3-4 lb. onions, cubed
4 shredded carrots
1 bouillon cube for each quart jar

Layer in quart jar starting with potatoes (I fill half the jar with potatoes), fill with water leaving head space. I
wb for 90 minutes.

TO MAKE SOUP:

Put veggies in pan & heat (I mash my veggies just to lumpy). Add can milk & butter, salt & pepper to taste. I
also have add Velveta cubed & melted in mixture before adding milk.

This is the first time I have put this recipe to paper. I have always canned this in water bath, but you can
pressure can, I'm not quite sure how long.