

Chunky Potato Soup

2 cups water
3 chicken bouillon cubes
3 cups cubed peeled potatoes
½ cup chopped onion
½ cup thinly sliced celery
¾ teaspoon salt
1/2 teaspoon pepper
2 cups milk, divided
2 tablespoons all-purpose flour
1 cup (8 ounces) sour cream
2 tablespoons chopped fresh parsley
1 tablespoon chopped chives

In a 3-quart saucepan over medium heat, combine water, bouillon, potatoes, onion, celery, salt and pepper; bring to a boil. Reduce heat. Cover and simmer for 15-20 minutes or until potatoes are tender. Add 1-3/4 cups milk. Combine flour with remaining milk; stir to form a smooth paste. Add to soup, stirring constantly. Bring to a boil; boil and stir for 2 minutes or until thickened and bubbly. Add a small amount of hot liquid to sour cream; stir to mix. Gradually add to soup, stirring constantly; heat through but do not boil. Add parsley and chives just before serving. Yield: 4-6 servings.