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by ewfood

Potato Soup

Ingredients

4 cups potatoes
1 large purple-top turnip
3 cups boiling water
3-1/2 cups scalded milk
1 onion sliced
1/4 cup butter
1/3 cup flour
2 teaspoons salt
1/8 teaspoon pepper
1/2 cup hot cream
Parsley

Preparation

1. Wash, pare and cut potatoes in one-fourth inch slices.
2. Wash, pare and cut turnip the same.
3. Cover with boiling water and cook ten minutes
4. drain, add onion and three cups boiling water.
5. Cook until vegetables are tender
6. drain and reserve water.
7. Rub vegetables through a strainer, add water, add milk.
8. Reheat and bind with butter and flour cooked together.
9. Add hot cream and seasonings.
10. Turn into hot tureen or large soup bowl and sprinkle with finely chopped parsley.

Cooks Note