



Posted on 10 October 2012
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
