

# Cooking Ease

## King Potato Still Rules Many Kitchens

(NAPSA)—Why are comfort foods back in style? Some say it's their timeless ability to satisfy the palate and soothe the spirit.

One way to capture cherished recipes from days gone by is reading *Grandma's Kitchen: Treasured Family Recipes™*. Or you can visit [www.cookingvillage.com](http://www.cookingvillage.com).

Here's an easy-to-follow recipe that honors the classic tradition of farmhouse potato soup "like grandma used to make":

### Chunky Potato Soup

#### Ingredients

- 3 medium red potatoes
- 2 cups water
- 1 small onion
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- Crushed red pepper flakes
- Ground black pepper
- 3 cups milk
- 1/2 teaspoon sugar
- 1 cup shredded Cheddar cheese
- 1 cup cubed cooked ham

1. Peel potatoes and cut into 1-inch cubes.

2. Bring water to a boil in large saucepan. Add potatoes and cook until tender. Drain, reserving liquid. Set aside potatoes. Measure 1 cup cooking liquid, adding water, if necessary; set aside.

3. Peel and finely chop onion. Melt butter in saucepan over medium heat. Add onion to saucepan; cook, stirring frequently, until onion is translu-



Old-fashioned, hearty potato soup is a treat from the past but as modern as tomorrow, thanks to time-saving recipes from *Grandma's Kitchen: Treasured Family Recipes™*.

cent and tender, but not brown.

4. Add flour to saucepan; season with pepper flakes and black pepper to taste. Cook 3 to 4 minutes.

5. Gradually add potatoes, reserved 1 cup cooking liquid, milk and sugar to onion mixture in saucepan; stir well. Add cheese and ham. Simmer over low heat 30 minutes, stirring frequently. Store leftovers, covered, in refrigerator.

Grandma's Tip: Serve soup with fresh bread or for a slightly different twist, in individual bread bowls. Slice off a piece from the top of small round loaves, remove most of the inside of the loaf, and fill with hot soup.

For more information, visit [www.cookingvillage.com](http://www.cookingvillage.com).