

# Ham & Potato Soup

## Ingredients

- 3 cans chicken broth
- 1 cup water
- 1 large stock celery
- 1/2 large onion (grate with cheese grater)
- 3 chicken bouillon cubes
- 1 tsp. parsley flakes
- 1/2 tsp. seasoning salt
- 1/2 tsp. pepper
- 6 potatoes cut in 1/4" cubes
- 1-1/2 cups milk
- 3-4 cups ham cut in 1/4" cubes
- 3 Tbs. flour
- 2 cups marble jack cheese
- 1 can cream style corn

## Directions

Combine chicken broth, water, onion, celery, salt, pepper, bouillon cubes and parsley in a large stock pot, boil for 3 minutes. Add Potatoes and Ham, boil for 5 Minutes.

In a shaker, combine flour and milk. Add milk and flour mixture, corn and cheese to stock pot and stir until thickens. Once soup starts to thicken put in crock pot on low for approximately 2 hours stirring every 15 minutes, or until potatoes become tender.

Serve with Garlic Bread

