

Potato Vegetable Soup

from the kitchen of: *Rose Montplaisir*

Makes 2 servings

From: Taste of Home's Cooking for 2

- 2 strips bacon, diced
- 1 medium potato, peeled & cubed
- ½ medium carrot, sliced
- ½ C. water
- 2 T. each chopped celery & onion
salt & pepper
- 1 T. all-purpose flour
- 1 C. milk
- ¼ C. shredded cheddar cheese
- 2 t. butter

Directions: In a small saucepan, cook bacon until crisp. Remove to paper towels; drain. In the same pan, combine the vegetables; season with salt & pepper. Bring to a boil. Reduce heat; cover & simmer until vegetables are tender, 10-15 minutes.

In a small bowl, whisk flour & milk until smooth; stir into vegetables. Bring to a boil; cook & stir for 2 minutes or until thickened. Reduce heat. Add cheese & butter; stir until cheese is melted. Garnish with bacon.

Notes:

Simple & delicious soup. Great for lunch. Chop veggies ahead of time and it comes together very quickly. Recipe can easily be doubled.