

Delicious Ham and Potato Soup

Ingredients

3 1/2 cups peeled and diced potatoes

1/3 cup diced celery

1/3 cup finely chopped onion

3/4 cup diced cooked ham

3 1/4 cups water

2 tablespoons chicken bouillon granules

1/2 teaspoon salt, or to taste

1 teaspoon ground white or black pepper, or to taste

5 tablespoons butter

5 tablespoons all-purpose flour

2 cups milk

Directions

Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt, and pepper.

In a separate saucepan, melt butter over medium-low heat.

Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, 4 to 5 minutes.

Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

Source: Allrecipes