



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Hearty Potato Soup

6 potatoes, peeled and cut into 1/2-inch cubes (2 1/2 pounds)
2 medium onions, diced
2 carrots, thinly sliced
2 celery ribs, thinly sliced
2 (14 1/2-ounce) cans low-sodium fat-free vegetable broth
1 teaspoon dried basil
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup all-purpose flour
1 1/2 cups half-and-half

Italian Bread Bowls

Garnish: fresh celery leaves

Combine first 8 ingredients in a 4 1/2-quart slow cooker.

Cook, covered, at HIGH 3 hours or until vegetables are tender.

Stir together flour and half-and-half; stir into soup. Cover and cook 30 minutes or until thoroughly heated. Serve in Whole Wheat Bread Bowls, and garnish, if desired.

Yield: Makes 8 1/2 cups