

## Victorian potato soup



50 minutes



Caution: Check for allergies.

### Ingredients

- 1 large potato, per person
- ¼ cup chopped celery, per person (include leaves)
- ¼ cup chopped onion, per person
- milk or cream
- salt and pepper, to taste

### Method

- 1 Peel and cube the potato.
- 2 Put the cubed potato in a saucepan along with the onions and celery.
- 3 Add enough water to just cover the vegetables.
- 4 Bring to the boil then lower the heat, cover and simmer for 25 minutes, or until all of the vegetables are tender.
- 5 Using a potato masher, coarsely crush the vegetables.
- 6 Add enough milk or cream to thin to the desired thickness and add salt and pepper to taste.

