Potato Soup

1 onion-chopped fine 1 c milk

4 large potatoes 3-4 T. butter

4 carrots, peeled and diced salt and pepper to taste

2 cloves garlic, chopped fine cheese and bacon to garnish

2 chicken bouillon cube

1-2 bay leaves

2 tsp. salt

2 tsp pepper

2 T. butter

1. Peel, wash, and quarter four potatoes
2. Peel onion, chop fine. Mince garlic, peel and dice carrots
3. In the Dutch oven, heat 2 T butter until melted. Add onion, garlic, and carrots and sauté until lightly browned, about 2 minutes
4. Add potatoes and cover with water. Add bay leaf, bouillon cubes, salt, pepper,
5. Bring water to a boil. Reduce heat and simmer until fork tender, about 20 minutes, covered.
6. Cook bacon. Chop into small pieces. Cover…. For tomorrow

Day 2:

1. Strain potatoes, bay leaf, carrots, and onion from liquid with a colander. Reserve all liquid as stock. Discard bay leaf

2. Place about one half of the potatoes, carrot, and onion mixture in mixer bowl. Mash

 with electric mixer until smooth. Add stock as needed to reach mashed potato-type

 consistency

1. Chop remaining potatoes and carrots.
2. Add mashed potatoes to chopped potatoes in a saucepan. Add 1 c milk, butter, salt and pepper to taste. Add reserved stock until mixture is of soup thickness.
3. Warm soup over medium heat carefully until very warm.
4. Serve with cheddar cheese and bacon.

Corn Bread Loaf

½ c flour 1 egg

½ c cornmeal ½ c milk

¼ c. sugar 2 T. oil

1 ½ tsp baking powder \*1 c frozen corn if desired

¼ tsp salt

1. Grease the sides and bottom of a loaf pan. Preheat oven to 425
2. In a medium mixing bowl, stir together flour, cornmeal, sugar, baking powder, and salt. Make a well in the center of the dry mixture. Set aside
3. In another bowl, combine the egg, milk and oil.
4. Add egg mixture all at once to flour mixture. Stir just until moistened. Add frozen corn
5. Spoon batter into prepared pan. Bake 18 to 22 minutes, or until golden brown and a toothpick comes out clean.