**Ham & Potato Soup**

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**6-8 servings**

Ingredients:

3 1/2 cups of peeled, chopped potatoes

1/3 cup diced celery

1/3 cup finely diced onion

3/4 cup of chopped cooked ham

3/14 cup of chicken stock/broth (low sodium)

black pepper to taste

5 tablespoons of butter

5 tablespoons of flour

2 cups of milk.

Directions:

1. In a large pot add chicken stock, celery, onions, ham & potatoes. bring to a boil over medium high heat and cook until potatoes are tender, about 10-15 minutes.

2. In a separate saucepan, melt butter over a medium -low heat until melted, add in flour stirring constantly until thickened. Slowly add in milk, whisking until you get a smooth velvety texture, continue stirring until thickened, about 5 minutes.

3. Stir milk mixture into potato pot, add pepper, mix thoroughly and allow to simmer for about 5 more minutes.

Enjoy!