

Ham, Potato, and Cheese Soup

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Rated: ★★★★★

Prep Time: 30
Minutes

Ready In: 1 Hour
10 Minutes

Submitted By:
Donna

Cook Time: 40
Minutes

Servings: 16

"This is especially good on a cold winter night along with hot rolls."

INGREDIENTS:

12 potatoes, peeled and cubed ground black pepper to taste
2 large onions, finely chopped 3 1/2 tablespoons all-purpose
2 pounds processed cheese flour
food (eg. Velveeta) 1 cup milk
1 pound chopped ham

DIRECTIONS:

1. Place potatoes, onion, and cubed ham in large stockpot. Cover with water. Cook until potatoes are almost tender.
2. Remove about one cup of the cooked potatoes and mash in a bowl with the back of a fork. Add some of the liquid from the pan (about a tablespoon at a time) along with the flour till you have a thick paste. Add this back to the pot.
3. Place the cheese (either whole or cubed) in the pot. Let the soup simmer until the cheese melts and is thick. Add ground black pepper to taste and stir in the milk.

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**Save
Time on
Dinner**

*Makes planning
easy.
-- Angela Sackett*



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