



## *Potato Soup*

6 medium potatoes  
1/4 cup butter  
1/2 cup flour  
6 cups milk  
2 teaspoons chicken bouillon  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 pound cheddar cheese

1. **Scrub the potatoes with a vegetable brush while holding under cold running water.** Once clean, peel and cube the potatoes.
2. In a large pot, boil potatoes until they can be pierced with a fork. Remove from heat and drain the excess water. Mash potatoes until they reach a lumpy consistency.
3. In a separate pan melt the butter. Add flour and cook over low heat while stirring. After a minute, add half the milk (3 cups) and stir until the lumps are out of the flour mixture.
4. Add the remaining milk (3 cups) and turn up the heat to medium high. Heat to a boil while stirring continuously.
5. After boiling turn the heat off and add the remaining ingredients including the mashed potatoes and stir.
6. **If you are not serving right away, set the stove temperature to a low setting that will keep the temperature of the soup above 140°F.**



### *Additional Food Safety Notes Related To This Recipe*

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One should be used for raw meats, poultry, and seafood while the other should be used for fresh produce and breads.
- Be sure to clean and sanitize the sink before you wash your produce.
- Wash hands correctly
  - Moisten hands with warm water and apply soap.
  - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
  - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
  - Crock pots and slow cookers can be used to keep your soup at a safe temperature.
  - You have 1 hour to put any leftovers into the refrigerator.
- When storing leftovers, divide into small portions and place into a clean, airtight, shallow storage container. Do not forget to label the container with the name and the date, and store in a refrigerator that is 40°F. or below.
- When reheating leftover soup, use a cooking thermometer. Reheated soup needs to reach a temperature of 165°F.

#### Recipe Source

<http://www.food.com/recipe/potato-soup-3596>