

"I wish every child could grow up with a grandmother like mine, who got me started on my career path without even realizing it. She was the greatest in the whole world and I treasure her memory in my heart. I still miss her! Here is the recipe for her hearty and tasty soup." -**Ursula**

Grandma's Potato Soup©:

(6-8 servings)

4 oz. butter

2 carrots

4 stalks celery (save leaves)

4 to 5 medium potatoes, peeled

2 large onions

2 yellow squash

2 zucchini

Handful of parsley stems (save leaves)

Spray soup pot with Pam™. Melt butter in pot. Chop vegetables and add to butter in the order they are given and then sauté them for 8 to 10 minutes.

6 to 8 cups water

1 1/2 tsp. salt

Add cold water, (water should be 1" above vegetables) bring to boil and simmer until the vegetables are tender (about 15-20 minutes). Do not overcook! Up to this point, soup can be made in advance. When ready to serve, heat again and use electric mixer or Magic Wand™ and mix until vegetables are chunky or fine or put into a blender to puree soup. I find the soup is tastier if the vegetables are left a little bit chunky.

1 lb. frankfurters, sliced

2 oz. butter

1 tsp. oregano or Italian seasoning

2-3 tsp. Maggi™ sauce or 2-3 beef or chicken bouillon granules

2 tsp. prepared mustard

Celery leaves, chopped

Parsley leaves, chopped

Add frankfurters, butter, herbs and spices to the soup and just heat until the frankfurters are heated thoroughly. Serve with rye or French bread. This

soup freezes well. When ready to serve, defrost (if frozen and drain any separated liquid), heat and add a little more fresh parsley and if too heavy add a little cream.