

PrazHym Potato Soup for 2

Courtesy of Sandra Marr

2 medium-sized red potatoes
¼ sweet onion, chopped
1 (14-oz) can chicken broth
1 tablespoon butter
½ cup “Half & Half” dairy product*
Salt & pepper, to taste

Peel the potatoes and cut them into ½ to ¾ inch pieces. Chop the onion into smaller pieces.

Put the first 3 ingredients in a pan and bring to a boil. Cook until the potatoes are tender. Add the butter, Half & Half, salt & pepper. Stir well, cover and turn off the heat.

Let it sit for about 3 minutes on the warm burner. Serve with parsley (either fresh or dried) sprinkled on top and corn bread on the side for a nice lunch. For dinner, serve with a side salad and PrazHym's Totally Tasty Turkey Burger.

*Cook's note: The flavor is better with regular Half & Half but you can use the fat-free variety if you wish.