



Moma's Mashed Potato Soup

One cold winter day, Moma had the flu and I was in Tucson. She had no appetite and no food. Her precious friend Pat Weiberg brought her this yummy and easy soup!

Serves 6

INGREDIENTS:

6 cups	Water
4 oz (½ cup)	Whipped Philadelphia cream cheese
¼ tsp	Celery seed
1 TBS	Garlic flakes, dehydrated
2 TBS (2 cubes)	Instant chicken bouillon

2 cups (2 pkgs)	Instant potato flakes
16 oz	Evaporated milk
1 TBS	Cracked ground pepper

INSTRUCTIONS:

1. Mix first 5 ingredients with wire whisk until boiling.
2. Immediately lower heat, then add remaining ingredients.
3. Stir constantly, until thoroughly heated.
4. Soup will keep in the refrigerator for a couple of days. (It will thicken and will need a bit of hot water to thin before reheating.)

ENJOY!

Les'a Cole