

## Morsels and More

### CHEESY POTATO CHOWDER

Potatoes and carrots can be partially cooked ahead of time to ensure easy slicing and a shorter cooking time.

1 ½ cups chicken broth

3 medium potatoes, cubed

1 rib celery, chopped

1 medium carrot, chopped

3 green onions, sliced

¼ cup margarine

¼ cup flour

1 tsp. salt

1/8 tsp. pepper

4 cups milk

2 cups shredded cheddar cheese

(I buy the chunk so a participant gets to shred it)

1 cup shredded swiss cheese

Combine broth, potatoes, celery,  
& carrots in kettle. Bring to boil.

Reduce heat. Simmer 5-10 min.

Melt margarine in dutch oven. Add  
onions and cook 2 min. Add flour,

S & P, and stir well. Stir in milk and  
add potato mixture. Cook until bubbly.

Add the cheeses. Reduce heat and  
simmer until cheeses melt.

This is delicious served with a rustic bread!