

Potato Soup/Clam Chowder

Unit: Food Cutter, 4 Qt or 8 Qt

For Potato Soup:

2 - Cups of Potatoes Cut on #3 Blade	2 - Tablespoons of Butter
1/4 - Medium Onion Cut on #2 Blade	1/4 - Cup of Celery Cut on #1 Blade
1 - Tablespoons of Parsley	1/2 - Teaspoon of Pepper
2 - Teaspoons of Salt	2 - Cups of Water
3 - Cups of Milk	1 - Tablespoon of Flour

For Clam Chowder:

Add 2 - 8 Oz. bottles of clam juice in place of water
Use 1 cup of heavy cream instead of milk
Add 2 - 6 Oz. Cans of Clams with water
Reduce the water to 1 cup instead of 2

Before you begin cooking, chop all of the vegetables with your food cutter machine. Next, preheat a unit on medium heat (350 with the Electric Skillet) and add the onion and butter and cook until the onions are tender. Then add salt, pepper and flour and cook for a few minutes until the flour is browned.

Add parsley, celery, potatoes and water (and clam juice for chowder) and mix thoroughly while leaving the unit on medium heat. Rotate the valve below the knob to open and cover the unit.

Cook until the valve whistles and then reduce the heat to low until the potatoes are tender. (Approximately 15 minutes) Add milk, (and clams for chowder) and heat thoroughly!

****Do not let the soup boil heavily because the milk will separate****

