

2 cups water
skinned potatoes*
1 teaspoon salt
1/8 teaspoon white pepper
2 tablespoons butter or margarine
1 small boiling onions **
young fresh baby carrots ***
1/2 pound young fresh green beans ****
2 cups fresh shelled tiny peas
2 cups half and half (light cream)
3 tablespoons all purpose flour

* Potatoes peeled and halved ** or 6 green onions (including tops), cut into 3-inch lengths *** 1/2 lb.
**** cut into 1-inch lengths Heat water to boiling in a wide 5-quart pan; add potatoes. Reduce heat; cover and simmer for 5 minutes. Add salt, pepper, butter, onions, carrots, and green beans; simmer for 8 more minutes. Add peas and cook for another 2 minutes or until vegetables are crisp-tender.

In a small bowl, stir together half and half and flour until smooth; stir into simmering vegetables. Cook, stirring until soup slightly thickened (about 5 minutes) Serving size: 1-2/3 cup May be served with open faced sandwiches of cream cheese on rye, decorated with sliced vegetables.