

Here is the recipe that people kept asking me for at Brendon's farewell dinner.  
Sorry it took so long. :-\

### Chicken Cordon Bleu Soup

1 can (14 oz) chicken broth  
2 cans (10 1/2 oz each) cream of potato soup  
1 can (5 oz) chicken, drained and broken up  
2 packages (2 oz each) deli style ham, diced  
1 cup swiss cheese, torn up  
1 cup milk  
1 teaspoon mustard

Dump everything into a pot and heat on stove top until cheese is melted and soup is warm. Stir occasionally.  
Can be done in a crock pot, but it takes longer.

(This feeds Trev and I for 2 or 3 meals, but it only feeds the Larsen clan once. A 5 quart pot has plenty of room to double it.)

Enjoy!  
~Kylie