Recipe Potate, Corn Ham Soup Makes 12 Chapped onion 1761 butter I cup Kan Chunks I can Chichen brock can corn plus juice Russet) 2 potatoes cubed / Yurox or ac milh, 140 flour 1/4t sepper 1/4 top garlie pud 1/8t sact Cook onion in butter - add brook and potatoes and cook until potatoes are tender 10-15 min. From the hitchen of (over)

ledd corn, spices and ham. Wish flour in milh and gradually add to soup while sturring so it thickens. Add Cheese and semmer 2-3 menutes.