**POTATO SOUP :** MARYANNE

1 CUP OF POTATO

½ TSP DILL WEED

2 CUPS CHICKEN BROTH

2 TBLS MARGARIN

2 TBLS FLOUR

½ TSP SALT

1 CUP WHOLE MILK

SAUTE DICE ONIONS , POTATO, DILLWEED, AND BROTH. BRING TO A BOIL AND SIMMER ABOUT 10 MINUTES TIL POTATO SOFT.

IN SEPARATE PAN MELT MARGARINE AND BLEND FLOUR, SALT AND PEPPER . ADD TO POTATO BROTH. ADD WHOLE MILK. LET THICKEN. CAN USE A STICK BLENDER TO MAKE SOOTHE.