

Sour Cream Potato Soup

Ingredients

4 Tbsps. flour
4 Tbsps. margarine
1 finely chopped onion
3 tsps. salt
12 medium potatoes, peeled and cubed
1/2 Cup milk
Pinch parsley flakes
1/2 Teaspoon pepper
1-1/2 Cups sour cream
6 Cups water

Cook diced potatoes with onion in deep pot in 3 cups of water for 20 minutes. Add salt. In skillet, brown flour in melted margarine and add 3 other cups of water. Use wire whisk, stir until smooth. Pour this mixture into potatoes and water pot. Let boil for a few minutes. Add sour cream and milk. Simmer for 30 minutes, stirring occasionally.