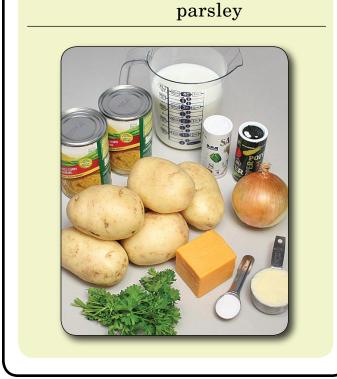


Makes 8 to 10 servings.

## You will need

6	large potatoes
1 tsp (5 mL)	salt
½ cup (50 mL)	margarine
1	large onion
2 cans (14 oz or 398 mI	creamed corn
3 cups (750 mL)	milk
1 cup (250 mL)	cheddar cheese

salt and pepper



## What to do

1 Peel the potatoes. Cut them into pieces.





**2** Grate the cheese. Chop the onion and parsley.





3 Put the potatoes and salt in a pot. Cover with cold water. Boil. Cook the potatoes until they are soft.





4 Melt the margarine in a pan. Add the onion. Cook on medium heat until soft.



**5** Drain the potatoes. Mash them.





6 Add the onion, creamed corn, milk, cheese and some salt and pepper. Stir.



- 7 Heat up the soup. Stir often.
- 8 Serve with parsley on top.

Adapted from Instant Chef, MacEwan College • Photos: Bev Burke