

Cheesy potato soup



Makes 8 to 10 servings.

You will need

6	large potatoes
1 tsp (5 mL)	salt
¼ cup (50 mL)	margarine
1	large onion
2 cans (14 oz or 398 mL)	creamed corn
3 cups (750 mL)	milk
1 cup (250 mL)	cheddar cheese
	salt and pepper
	parsley



[More on page 2](#)

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