

Creamy Potato Soup

- * 4 medium diced Michigan potatoes
- * 2 2/3 cup milk (or skim)
- * 2 teaspoons butter
- * 1 medium onion, chopped
- * 4 tablespoons celery, chopped
- * Salt, black pepper, seasoned salt, parsley, dill

Cover potatoes with water and cook until tender but firm. Then mash half of potatoes with potato water or part of milk and set aside. Continue heating chopped potatoes. Sauté chopped onions and celery in butter. Add remainder of milk, mashed potatoes, sautéed onions and celery; continue heating. Season to taste with salt, pepper, parsley and dill. Serves 4.