

Memaw's Potato Soup *by Jacquelyn Moss*

Every grandchild has their favorite meal, a meal so special that it tastes to perfection only when prepared by Grandma, mine is potato soup. A milky concoction that never looks like much in the pot, but when you draw that spoon to your lips it sends your taste-buds into a frenzy.

Fever, sweats, stomachache, chicken pox; the only prescription I ever really needed was her homemade soup. I remember being taken to her house, half-dead and crawling through the door, yet the instant I was inside everything would get a little better. The grandfather clock would chime in the other room and my grandmas dog Buffy would follow behind me, her nails click-clacking on the floor. I'd pull up one of the wooden stools, and plop down awaiting. She'd bring me one of her plastic bowls full of soup, and I'd deny myself gratification, until every little bit of steam had drifted into my face, causing little beads of sweat to appear. Until the first swallow went down there was pain, but after, every nook and cranny felt better; Muscles relaxed, fevers were pushed out by a new warmth, chicken pox no longer itched, and any tummy turning was stopped. Soup never cured better than hers.

I think about it now, and every spoonful is still as good but it had to be the little bit of love grandma never spoke of in her recipe that made every bowl (as Maxwell House says) "good to the last drop."

- Jacquelyn



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what
makes it
great!

4 Medium sized potatoes.
1 Medium sized onion.
1 teaspoon celery seed.
1/2 teaspoon parsley.
1 teaspoon salt.
1 teaspoon black pepper.
1 cup canned milk (heavy
cream)
3 Tablespoon butter.
1 or 2 Tablespoon cornstarch.

She did not list it, but I think
you need it.

1 or more cups of love!

How to make it!

1. Cut the potatoes into tiny squares and drop them into a pot.
2. Dice the medium sized onion and drop them into the pot.
3. Cover the potatoes and onions with water and boil until it reaches a soupy consistency.
4. Add in a teaspoon of celery seed, 1/2 teaspoon of parsley flakes, and salt and pepper. (determined by you.)
5. Add 1 cup of a heavy cream such as canned milk and 3 tablespoons of butter.
6. Cook it slowly down into a soup like consistency, add 1 to 2 tablespoons of cornstarch as determined for thickening . (Use sparingly, a little does indeed go a long way.)

Cooking tip!

Feel free to take the liberty to add different toppings and additions such as crumbled bacon (delicious) or sour cream.