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A production of
met
Television
Nebraska's
PBS station

Grandma's Potato Soup

Recipe Number: 137

Prep time: 30 minutes

Cook time: 40 minutes

INGREDIENTS: 3 large potatoes, diced
½ large onion, chopped
1 cup chopped celery
1 cup flour
1 egg
2 cups half and half
1- ½ teaspoon salt
¼ teaspoon pepper
3 slices bacon



DIRECTIONS: Brown bacon in a dutch oven or stock pot on medium heat. Remove the bacon when crispy to a paper towel to drain off grease. Cook onions and celery in about 2 tablespoons of reserved bacon grease for 1-2 minutes discard any extra bacon grease. Add potatoes. Add water to about 1 inch over potatoes. Add ½ teaspoon salt. Turn heat to high until water comes to a boil then reduce heat to low and continue to cook until potatoes test done with a fork. While potatoes cook mix flour, egg, and 1 teaspoon salt in a small bowl. After mixture seems to be mixed, knead the dough in the bowl until a firm ball is formed and is no longer sticky, some flour will be left. After about 30 minutes potatoes should test done. Add half and half, pepper, and pinch dough into soup. Taste for seasoning. Crumble in the strips of cooked bacon just before serving.

STORY: *This recipe was used by my mother as I was growing up. The recipe has changed over the years. I believe it was a recipe that her mother and grand mother also made. The original recipe was the first three ingredients cooked in water with salt. In another pot skimmed milk was heated with 2 tablespoons of butter and salt and pepper to taste. As I was growing up my mother complained that she could not make ribble soup because she always scoured the milk by the time the ribbles cooked. I made the suggestion that she cook the ribbles in water like she did potatoes for potato soup and add the ribbles to warm milk. After that she made ribble dough and pinched it into the potatoes of potato soup before she drained them to add to the warming milk. After my children showed appreciation for this soup, I changed the draining of the water off the potatoes and adding them to warming milk. I wanted to keep that water for the nutrients that may be there from cooking the vegetables. Half and half gives the broth the same consistency of skimmed milk so I made the change to help keep nutrients of the vegetables. In the last year my son asked if I could use bacon in the potato soup like I did in chicken corn chowder. It seemed like an easy and good addition to a soup we already enjoyed.*

As a child this soup was enjoyed on cold fall and winter days. We always were happy for this soup when coming in from the barn after finishing our chores. It warmed us up and made us feel good inside. My children always enjoyed it after football and track practice on a cold day. Today my son will eat as many as 5 large bowls on a cold evening after work. He eats all evening. This is an economical meal. I often make cornbread or biscuits to go with this soup. You can also serve with crackers but my family has always liked fresh baked biscuits of cornbread.

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Funding provided by **Walmart**
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