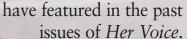
## SOUPS & STEWS

Nothing warms the soul like a hot bowl of soup or a comforting stew, slow-simmered on the stove. Soups and stews are endlessly customizable — substitute an ingredient here... subtract one there... add a new one this time — so each pot takes on its maker's personality.

We received so many good recipes for this issue we just couldn't fit them all in. So we are featuring all of the recipes on our new website: hervoiceonline.com

There, not only will you find the delicious soups and stews, but all of the recipes for all of the categories that we



So take a look at our new site and enjoy!

Meanwhile, warm up with these satisfying soup and stew recipes.



## Au Gratin Potato Soup

Ruth Howder Bloomfield, Neb.

6 bacon strips, diced

1 small onion, chopped

1 pkg (4.9 oz.) au gratin potatoes

2 cups hot water

1-1/2 cups milk

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1-1/4 cups chicken broth

1 can whole kernel corn, drained

3 cups cubed cooked chicken

2/3 cup evaporated milk

In a large saucepan, cook bacon over medium heat until crisp. Remove to paper towels with slotted spoon: drain, reserving 2 Tbs. drippings.

Sauté onion in drippings until tender. Add the potatoes with contents of sauce mix, water, milk, broth and corn. Cook, uncovered, over med. heat for 15-20 min. or until potatoes are tender, stirring occasionally. Reduce heat. Stir in chicken, evaporated milk and bacon; heat through. 30 minutes prep time. Serves 6

NOTE: I used this recipe at my daughter-in-laws when we were visiting because she had so many boxes of potatoes that needed to be used up. I doubled the recipe and mixed two different kinds of potatoes. One was au gratin and I think the other was cheesy potatoes. Was very good. She made sure I left her a copy of the recipe.

More recipes continued on page 18!

