Cheesy Ham and Potato Soup

A Laurie Downey original recipe

4-5 large Potatoes, cleaned and diced into small cubes

About 2 cups of diced Ham (preferably leftover from a ham roast)

3 baby carrots, shredded

1 can of Cheddar Cheese soup

About a 4 inch chunk of Velveeta Cheese, cubed

About 4 cups of the water from potato stock (after boiling)

3 Tblsp. Butter

4 heaping Tblsp. Flour

1 slice of onion, finely chopped

1 tsp. minced fresh garlic

1 cup of Milk

3-4 splashes of Frank’s Hot Sauce

Seasoning – I use salt, pepper, dill weed, oregano, parsley, onion powder

In a large soup pot (8-10 quart), boil potatoes for about 15 minutes until tender.

Drain in colander, reserving about 4 cups of potato stock water.

Return pot to stove, adding butter, minced garlic and chopped onion, cooking on low heat for about 1 minute. Add flour and quickly stir to form rue (thickened paste).

Slowly add potato stock and stir, raising heat to medium heat.

Add Cheddar Cheese soup, Milk, and Velveeta cheese, stirring occasionally.

At this point, be sure liquid in pot is at least half full, if not, add more tap water.

Lower heat, add potatoes and ham.

Stir in a few splashes of hot sauce and seasonings.

Leave on very low heat for about 20 -30 minutes.