
Potato Bisque

Ruth Bakalar

The Complete Potato Cookbook

2 tablespoons butter

2 tablespoons all-purpose flour

3 cups milk

1 1/2 cups mashed potatoes

2 teaspoons onion, grated

seasoned salt and pepper to taste

paprika for garnish

Melt butter in a saucepan; stir in flour, cook for 1 minute, stirring constantly.

Scald milk in a saucepan; combine with potatoes; mix well.

Stir the potato mixture into the roux; cook slowly, stirring constantly until hot and smooth.

Add onion to soup and season with salt and pepper to taste.

Place soup in bowls and garnish with paprika.

Per Serving (excluding unknown items): 961 Calories; 55g Fat (50.5% calories from fat); 32g Protein; 88g Carbohydrate; 6g Dietary Fiber; 168mg Cholesterol; 1330mg Sodium. Exchanges: 3 1/2 Grain(Starch); 0 Vegetable; 3 Non-Fat Milk; 10 Fat.