

## HAM AND POTATO SOUP - CROCKPOT

3 ½ cups potatoes, diced  
¾ -1 cup ham  
1 small onion  
3 cups chicken broth  
2 cups milk  
6 Tbsp. butter  
3 Tbsp. all-purpose flour  
2 cloves garlic, crushed  
1 tsp. black pepper  
½ tsp. salt  
1 tsp. celery salt

### DIRECTIONS

1. Peel (if desired) and dice potatoes and ham into small bite sized pieces.
2. Chop onions finely.
3. Combine potatoes, ham, onions, broth, garlic, celery salt, pepper, and salt in Crockpot.
4. Reduce heat to low and cook for 6-8 hours.
5. Place butter and flour in a pan and saute until it begins to turn lightly golden and has a slightly nutty flavor.
6. Add flour mixture to Crockpot, whisk in milk until dissolved, to thicken.
7. Cook an additional 20 minutes.