POTATO CORN CHOWDER

By Paralee Eadie

(Keep these ingredients on hand for unexpected company.)

2 cans Campbell's cream of mushroom soup, undiluted

2 cans Campbell's golden mushroom soup, undiluted

3 cans of milk (use soup cans as measurement)

4 cans cream style corn

8 cups diced, cooked potatoes (or 3 or 4 cans diced new potatoes if you're in a hurry)

1 or 2 large onions, diced

1 stick (1/2 cup) butter OR margarine

salt and pepper to taste

Melt butter in a large pan. Saute onion in butter. Add the rest of the ingredients and heat through. This is a thick, rich soup and very filling. Great served with hot rolls and a salad. Makes about 12 servings. EASY TO CUT IN HALF for a smaller crowd. Even people who hate mushroom soup love this soup. This is my own creation, but you can make it your own specialty by adding your own blend of spices or meats. Cooked crumbled bacon, sliced, browned Hillshire Farm sausage, or diced ham are all a great addition to this hearty soup. You can get it from stove to table in about 15 minutes.

It's good to keep ingredients on hand in case of unexpected company.