

Priscilla's Vegetable Chowder

Source: Taste of Home

Ingredients

3 cups diced peeled potatoes
2 1/2 cups broccoli florets
1 cup chopped onion
1 cup grated carrots
2 celery ribs, diced
4 teaspoons chicken bouillon granules
3 cups water
3/4 cup butter, cubed
3/4 cup all-purpose flour
4 cups whole milk
1 teaspoon salt
1/4 teaspoon pepper
1 cup fully cooked ham, cubed
1 cup shredded cheddar cheese

Instructions

In a Dutch oven, combine the potatoes, broccoli, onion, carrots, celery, bouillon and water; simmer for 20 minutes or until vegetables are tender.

In a large saucepan, melt butter; stir in flour. Cook and stir over medium heat for 2 minutes. Whisk in the milk, salt and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Add to vegetable mix with the ham; simmer 10 minutes or until heated through. Stir in cheese just until melted.

****Note:** On the "sounds good" list but untried.