



Potato Soup with Rivals (little dumplings)

Ingredients:

Soup:

½ cup onions, chopped
2 T butter
6-8 large potatoes
2 chicken bouillon cubes
1 ½ T Mrs. Dash original seasoning
1 quart milk
1 stick butter
¼ cup celery leaves, chopped
Salt & pepper to taste

Rivals:

1 egg
1 cup flour

Directions:

Rivals: Mix ingredients together with fork until the flour is moistened. Mixture will resemble small peas.

Soup: Sauté onions in 2 T butter until soft and translucent. Peel potatoes and cut into 2 inch pieces. Place in stock pot and add enough water to just cover potatoes. Add bouillon, and boil potatoes just until tender. Stir in Mrs. Dash seasoning, milk, celery leaves and rivals. Simmer long enough to allow rivals to cook and soup to thicken, approximately 3-5 minutes. Remove from heat and add stick butter, salt & pepper to taste.