

WINSLOW'S POTATO SOUP

When Winslow was a youngster, he apprenticed for a time with the Tunnel chef, who was impressed when the young man created this delicious soup out of ingredients on hand. Several times during the winter, William makes Winslow's special recipe in his honor. We've cut the recipe down for a small-family-sized pot!

¼ cup butter

2 large onions, peeled and diced

3 tablespoons each parsley, dill and chives, all chopped (or use dried herbs)

3 tablespoons flour

6 cups chicken stock

7 medium-sized potatoes, peeled and diced

Salt and pepper

½ cup each sour cream and plain yogurt

Melt butter in large pot. Add onions and herbs. Cook, stirring, until soft. Add flour, stock, salt, pepper and potatoes. Stir well. Cover. Simmer for 20 minutes, until potatoes are tender.

Mix sour cream and yogurt. Add the mixture very, very (very!) gradually into the soup.

Eat! [Note: This soup doesn't freeze well, so have any leftovers for lunch the next day.]