

Potato Soup (Slow Cooker) (Ray)

**Ingredients:**

8 lbs Potatoes (peeled and cubed)

1 small Onion (chopped)

2 tbsps Butter

﻿﻿2 tbsps Parsley (dried)  
6 cups Chicken Brooth  
2 cups Milk

½ cup Flour (all-purpose)

1 tsp Powered Crab Boil

**Directions:**

**Step 1**

Place Potatoes, Onion, Butter, Chicken Brooth, and Parsley  
into a slow cooker (Set on Low and cook for 6 to 8 hours

Or until Potatoes are soft – cannot pick-up with a fork)

**Step 2**

Stir Milk and Flour until no lumps (mix into soup)

Cook for 30 minutes or until the soup is thickened