

Pat Soup (was w/o Cheese)

1 1/2 Cups Peeled Pat (sliced small)

1/2 Cup Water

1/4 Cup Sl Celery

1/4 " Sl. Carrots

Chopped Onion (to taste)

1 Tbm Bouilliox (1/2 t. or to taste)

1/2 t. Dried Parsley Fl

S + P.

1 1/2 t. Flour

3/4 Cup Milk ~~st~~

(over)

In pan combine 1st Nine Ingredients
Bring to Boil, Reduce Heat — Cover & Simmer
until put & Cuts are tender.

In small bowl combine flour & milk until
smooth. Stir into Vg. Bring to a Boil
& stir for 2 min or until thickened
If you want Cheese, Reduce heat to Low
& stir in $\frac{1}{4}$ # Velveeta Cheese