

# GOLDEN CHEESE SOUP

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Chris Todd

**2½ c. onion, chopped**  
**1¼ c. butter or margarine**  
**1¼ c. flour, all-purpose**  
**1¼ c. cornstarch**  
**2½ tsp. paprika**  
**5 tsp. salt**  
**2½ tsp. pepper**  
**5 qt. chicken broth**

**5 qt. milk**  
**5 c. carrots, chopped and cooked**  
**5 c. celery, chopped and cooked**  
**10 c. sharp cheddar cheese, shredded (2½ lbs.)**  
**2½ c. parsley, fresh, chopped**

In a large Dutch oven over medium heat, saute onion in butter until tender. Combine flour, cornstarch, paprika, salt and pepper; stir into pan until a smooth paste forms. Gradually add broth, stirring constantly. Bring to a boil; cook and stir for 2 minutes or until thickened. Gradually add milk, stirring constantly. Add carrots, celery and cheese. Cook and stir over low heat until cheese is melted and soup is heated through. Add parsley just before serving. Yields 50 (1-cup) servings.

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# PRIZE-WINNING POTATO SALAD

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**16 lbs. baking potatoes, peeled, cooked and cubed**  
**32 eggs, hard-boiled, chopped**  
**2 lbs. bacon, cooked and crumbled**  
**16 green onions, thinly sliced**

**4 c. mayonnaise**  
**4 c. sour cream (32 oz. total)**  
**1 c. horseradish, prepared**  
**½ c. parsley, fresh, chopped**  
**2 T. salt**  
**2 T. pepper**

Toss potatoes, eggs, bacon and onions. Combine remaining ingredients; mix until smooth. Toss with potato mixture. Chill several hours.