

# Easy Potato Soup

1 bag Ore Ida Southern Style Hashbrowns (the cubed kind)  
½ onion, diced  
1 stick of butter  
48 oz. chicken broth  
½ cup flour  
¾ lb. Velveeta cheese  
2 cups (1 pint) of half-n-half

In a large pot, sauté the onions in the stick of butter over low-medium heat (I usually like mine well cooked and a little brown on the edges). Mix the flour with at least ½ cup of the chicken broth to make a paste. Add the paste mixture to the onions and butter. Mix well. Add the remaining chicken broth and stir. Let thicken for a few minutes. Add the bag of southern style hashbrowns (no need to thaw) and mix. Cube the Velveeta cheese and add that along with the half-n-half to the pot. Stir frequently over medium heat until the cheese has melted. Simmer until the hashbrowns are completely soft (I usually let mine simmer for about 2 hours), making sure to stir frequently.