

Warm and Cozy Soups

Tomato-Tortellini Soup

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| 2 - 14 ounce cans
reduced-sodium chicken
broth | cheese spread with chive
and onion |
| 1 - 9 ounce package of
refrigerated tortellini | 1 - can tomato soup |
| 1 - 8 ounce tub cream | Fresh chives (optional) |

In a medium sauce pan bring broth to a boil. Add tortellini then reduce heat to simmer uncovered for 5 minutes. In a bowl whisk 1/3 cup of hot broth into the cream cheese spread. Whisk until smooth. Pour contents into sauce pan. Stir in tomato soup and heat through. Serve with fresh chives, if desired.

Family Features/Better Homes and Gardens

Slow Cooker Split Pea Soup

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| 1 lb. dried green split peas
(rinsed) | 2 cloves garlic, minced |
| 1 cup sliced carrots | 1 bay leaf |
| 2 stalks celery, diced, plus
leaves | 1/4 cup chopped parsley |
| 2 cups chopped onion | 6 cups chicken broth |
| | salt and pepper, to taste |

Layer ingredients in slow cooker in order given, adding broth last. DO NOT stir ingredients. Cover and cook on high for 4-5 hours or low for 8-10 hours until peas are very soft.

Gail Lyngstad, Pierre, SD

Baked Potato Soup

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| 2/3 cup butter | 6 slices of bacon, cooked
and crumbled |
| 2/3 cup flour | 1-1/2 cups shredded sharp
cheddar cheese |
| 7 cups milk | 1 cup sour cream |
| 4 to 6 baked potatoes,
peeled and cooled | 3/4 teaspoon salt |
| 4 green onions chopped | 1/2 teaspoon pepper |

Melt butter, add flour and stir until smooth. Add milk and stir. Add potatoes and onion. Cook until mixture comes to a boil. Turn to low heat immediately and add bacon, cheese, sour cream, salt and pepper. Stir well. Makes 1 crockpot full.

Terri Halstead, Sioux Falls, SD

Clam Chowder

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| 4 slices thick bacon cut and
fried | 4 cans 6.5 oz. minced clams
(save juice) |
| 1 onion | 1 15-oz. can chicken broth |
| 1 cup celery | 2 potatoes |
| 1/3 cup flour | 2 cups cream |
| 1 tsp. pepper | 1 bay leaf |

Cut and fry bacon. Add diced onion and celery and cook about five minutes. Stir in 1/3 cup flour using the drained clam juice until slightly thick. Add 1 teaspoon pepper, one can broth, 4 cans clams, 2 diced potatoes and one bay leaf. Cook until potatoes are tender, about 10 minutes. Add cream. Enjoy!

Sharon Waltner, Freeman, SD

My Mother's Tomato Soup

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| 2 cups tomato juice or
pureed canned tomatoes | 1 qt. milk |
| 1/2 tsp. soda | salt to taste |
| | 1 tbsp. butter |

Combine tomatoes or juice with soda in a saucepan. Let froth up. Add milk, salt and butter. Heat and serve.

Doris Ekberg, Hamill, SD

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