

## ANOTHER LOW COST RECIPE FROM WNEP...

### HOLIDAY HAM AND POTATO CHOWDER

3 medium potatoes, peeled (or 2¾ cups frozen hash browns)

¾ lb. (1 – 1½ cups) left-over fully cooked ham

1½ cups broth (chicken, vegetable or from cooking ham)

2 cups sliced carrots or chopped red or green peppers or combination

½ cup chopped onion

1 tsp. dried herbs (basil, thyme, marjoram, or Italian seasoning)

3 cups milk

2 T. cornstarch OR ¼ c. flour



Cube potatoes. Combine vegetables, herbs and broth in saucepan. Bring to boil, reduce heat and simmer, covered, 20-25 minutes until potatoes are tender. Stir together milk and flour; add with ham to potato mixtures, stirring constantly. Cook and stir until thickened, continue cooking for 2 minutes more. Makes 6 servings.