**Potato Soup**

Ingredients

* 1large [potato](http://www.food.com/about/potato-106), per person
* 1⁄4cup chopped [celery](http://www.food.com/about/celery-216), per person (include leaves)
* 1⁄4cup chopped [onion](http://www.food.com/about/onion-148), per person
* 1⁄4-1⁄2cup [milk](http://www.food.com/about/milk-360) or 1⁄4-1⁄2 cup [half-and-half](http://www.food.com/about/half-and-half-445) or 1⁄4-1⁄2 cup cream
* salt and pepper, to taste

Method

1. Peel and cube potatoes.
2. Put in a saucepan along with the onions and celery.
3. Add water, but don't quite cover the vegetables.
4. Bring to a boil, lower heat, cover and simmer for 25 minutes, or until all of the vegetables are very tender.
5. Using a potato masher, coarsely crush the potatoes, but don't mash them--you want chunks left.
6. Add enough milk or cream to thin to desired thickness and add salt& pepper to taste.
7. (It will take a lot of salt!).