Connie’s Cheesy Potato Soup

2 cups pared, diced raw potatoes

1 small onion, chopped

½ cup coarsely cut celery

2-1/2 teaspoons salt

2-1/2 cups boiling water

Combine the ingredients above and cook until potatoes are tender, about 15 minutes.

4 tablespoons butter

4 tablespoons flour

¼ teaspoon pepper

1-1/2 teaspoons Worcestershire sauce

2 cups milk

1 cup shredded or small pieces of cheese

1 tablespoon parsley

Melt butter and add flour.  Stir until smooth and flour has cooked.  Add milk and cook until thick.  Add seasonings and cheese; stir until the cheese is melted.  Add potato mixture and parsley.  Simmer on low for a few minutes so the flavors combine.

NOTE:  I usually make this with cheddar cheese but have used pepper jack, Colby, and Velveeta.