

Potato Cheese Soup

In Mylar bag:

1 oxygen absorber packet
1 1/2 cup dried potato chunks and/or slices
2 TBS dried onion

In baggie #1 inside Mylar bag:

1/2 cup nonfat dry milk

Add-in:

6 cups water (2 boiling)

In baggie #2 inside Mylar bag:

1 1/2 cup potato flakes
1/4 cup ham TVP, ground fine
1 1/2 tsp. seasoned salt
1/4 tsp. coarse ground pepper
2 TBS butter powder
1/2 cup + 1 TBS dehydrated cheese powder
1/4 tsp. garlic powder

To make:

Open Mylar bag. Discard oxygen absorber packet. Pour potatoes and onions from Mylar bag into a medium sized bowl. Add 2 cups boiling water. Allow to sit for 30 minutes to allow water to be completely absorbed, stirring mid-way if necessary. Pour nonfat dry milk from baggie #1 into a bowl. Using a whisk, combine with 1 cup water until smooth. Set aside.

Open baggie #2. Pour dry seasoning mixture into a cooking pot. Bring to a boil for 3 minutes on medium heat, stirring constantly to avoid the cheese sticking to the bottom of the pot. Turn off the heat and add in the rehydrated potatoes/onions, stirring to combine. Cover. Let sit for 30 minutes to 1 hour, until potatoes are tender.

Add dry milk mixture. Bring soup to a low boil, stirring constantly. Turn off the heat and check seasoning, adding more salt or pepper if necessary. Serve hot.