Potato and Dill Soup

Ingredients
6 cups chicken stock
2 cups chopped onion
1 cup chopped celery
1 cup chopped carrot
8 cups sliced and peeled potatoes
1/2 cup butter, melted
1/2 cup flour
1 teaspoon salt
Few dashes of pepper
4 cups milk
Fresh dill from the garden
Seasoned croutons, for serving

Method:
1. Bring first five ingredients to a boil. Reduce heat and simmer 10 minutes or until done. Cool slightly, then blend until smooth. Set aside.

2. Stir together the next four ingredients. Add milk all at once. Cook and stir over medium heat until thick and bubbly. Stir into potato mixture. Add dill and heat soup thoroughly. Top with croutons and serve.