

April



Jackson

2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Weekly Training Topic: Healthy Eating and Exercising	2 Santa Training Hartville/ Dollar Tree Massillon Candy Delivery	3 Planet Fitness Candy Supply Shopping Stark Fresh Volunteer 10-12	4 Santa new route training Go to Main Library to pick up free seeds to plant Quality Control	5 Planet Fitness Candy Exchange North Canton Library	6 In-Service No Enrollees Closed Have a great weekend!!	7
8 Weekly Training Topic: How to adapt to change in the workplace	9 Santa Training Hartville/ Dollar Tree Massillon Candy Delivery	10 Planet Fitness Candy Supply Shopping Stark Fresh Volunteer 10-12	11 Healthy Snack Grace's Fruit Smoothies \$3.00 Santa New Route Training Quality Control	12 Planet Fitness Candy Exchange North Canton Library	13 Take Santa to Mail Candy Exchange Delivers to main office Planting Day! Free	14 Learn to make Potato Soup Start to finish, bring in Crock pot and money then you will shop, and you will make to take home for the weekend!
15 Weekly Training Topic: Grocery Shopping and Budgeting	16 Santa Training Hartville/ Dollar Tree Massillon Candy Delivery	17 Planet Fitness Harvest Time Bible Study at 10:30 In Hartville Candy Supply Shopping Stark Fresh Volunteer 10-12	18 Volunteer at the Canton Calvary Mission Santa New Route Training Quality Control	19 Planet Fitness Candy Exchange Shopping for Crock pot meal ingredients North Canton Library	20 Take Santa to Mail How to make Potato Soup \$10-\$15 Candy Exchange Delivers to main office	
22 Weekly Training Topic: Reviewing Rights and responsibilities	23 Santa Training Hartville/ Dollar Tree Massillon Candy Delivery	24 Planet Fitness Candy Supply Shopping Stark Fresh Volunteer 10-12	25 Santa New Route Training Quality Control	26 Planet Fitness Candy Exchange North Canton Library	27 Take Santa to Mail Candy Exchange Delivers to main office	
29 Weekly Training Topic: Soft skills	30 Santa Training Hartville/ Dollar Tree Massillon Candy Delivery	Computer Training: Learning Microsoft office Word				

Slow Cooker Potato Soup

★★★★★
4.27 from 26 votes

Prep Time
20 mins

Cook Time
8 hrs

Total Time
8 hrs 20 mins

This slow cooker potato soup is rich and hearty, plus the slow cooker does all the work!

Total Cost: \$5.87 recipe / \$0.73 serving

Servings: 8



Ingredients

- 1 medium yellow onion \$0.79
- 2 stalks celery \$0.35
- 2 medium carrots \$0.25
- 1 Tbsp minced garlic \$0.24
- 3 lbs. potatoes \$3.00
- 6 cups chicken broth* \$0.40
- 1/4 tsp cracked pepper \$0.02
- 2 cups milk \$0.72
- 1/4 cup all-purpose flour \$0.05
- 1 tsp salt \$0.05

Instructions

1. Finely dice the celery and onion. Peel the carrots and then grate them on a cheese grater. Mince the garlic or use pre-minced from a jar. Add all of this to the slow cooker. Clean the potatoes well, cut into one inch cubes or smaller, and add them to the slow cooker.
2. Prepare 6 cups of chicken broth by dissolving the chicken base in 6 cups of water (or use homemade or store bought broth). Add to the slow cooker. Add some freshly cracked black pepper (about a 1/4 tsp). Secure the lid on the cooker and cook on high for approximately 8 hours (give or take an hour).
3. Open the slow cooker and test the potatoes for tenderness. They should be very soft. The onions and celery should also be very soft and transparent. Whisk 1/4 cup of flour into 2 cups of milk and then stir that mixture into the soup. Secure the lid once more and let cook on high for another 30 minutes.
4. After 30 minutes, the soup should once again be bubbling. It needs to be bubbling for the flour to have it's full thickening power. Use a potato masher, immersion blender, or a hand mixer to "mash" the potatoes. Or, you can transfer half of the soup to a blender and puree (be careful, it's HOT) until smooth and then stir it back in to the rest. Taste the soup and add salt as needed (about one teaspoon). Serve hot.

Recipe Notes

I use chicken base or bouillon plus water in place of broth to save \$\$\$.

Slow Cooker Potato Soup <https://www.budgetbytes.com/2011/12/slow-cooker-potato-soup/>

Grace's Smoothies

1 banana

4 tbsp Oatmeal

1 tbsp ground Flax seed

4 tbsp Greek yogurt

1 tsp Peanut butter