MASHED POTATO SOUP

2 cups mashed potatoes, or 1 pound potatoes, peeled and cut up

3 1/2 cups milk

2 teaspoons grated onion

1/4 cup peanut butter

1 tablespoon butter

1/4 cup catsup

If you are starting with fresh potatoes, combine them in a pot with 1 1/2 cups water, bring to a boil, cover, and cook for 15 to 20 minutes until soft enough to puree. When potatoes are cooked, most of the

liquid should be gone. Puree potatoes until completely smooth (I use an immersion blender).

Add milk, onion, peanut butter, and butter to potatoes and cook, stirring occasionally, over moderate heat until mixture thickens and comes to boiling point.  Cook a bit longer, continuing to stir until soup is thickened and creamy.  Stir in catsup. Season with salt and pepper if needed.  Serves 4.