

Baked Potato Soup

Ingredients:

- 12 slices of good thick bacon, diced in large dice
- 2/3 cup of butter
- 2/3 cup of all-purpose flour
- 6 cups chicken broth
- 1 ½ cups of fat-free ½ & ½
- 8 cups of diced baked potatoes with skins
- 1 large onion, chopped
- 1 ½ cups of sharp cheddar cheese
- 1 cup sour cream
- ½ tsp. garlic powder
- ½ tsp. black pepper
- Chopped scallions, for garnish

Directions:

In a large Dutch oven, brown bacon, remove and drain all but 2 TBLS.

Add onions to reserved bacon fat and sauté to tender and remove and reserve.

Melt butter, and flour and cook for @ 3 minutes.

Add chicken stock and cook until thickened.

Add ½ and ½.

Add potatoes, pepper, garlic powder, bacon (hold a bit for garnish) and cheese.

Simmer 30 minutes.

Add sour cream, and cook @ 10 minutes more.

Serve in bowls and garnish with green onions, bacon & a bit of cheese.

Note: This is a recipe I adapted from several others. A result of left-over baked potatoes from Lori Kalsbeck's 2nd retirement party.