



grace upon grace.
JOHN 1:16

BAKED POTATO SOUP

INGREDIENTS

- 1 cup cooked, crumbled bacon (about 16 slices), divided
- 1/2 cup (1 stick) butter
- 1/3 cup all-purpose flour
- 1 1/2 cups Half & Half
- 5 cups chicken broth
- 4 large russet potatoes, peeled and cubed
- 1 cup sliced green onion, divided
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups sour cream, divided
- 2 cups shredded cheddar cheese, divided

PREP TIME

40 minutes

COOKING TIME

20 minutes

Makes 8-10 servings

- 1** Cook bacon in a large skillet until crispy; drain on paper towel and let cool, then crumble and set aside (or use pre-cooked real bacon pieces).
- 2** In large pot, melt butter over medium heat, then stir in the flour and mix until smooth. Gradually stir in the Half & Half, then the chicken broth, stirring constantly for several minutes.
- 3** Add the cubed, uncooked potatoes, 1/2 cup of the sliced green onions, and the salt and pepper to the mixture in the pot; bring to a boil, then reduce heat

INSTRUCTIONS

- and simmer, uncovered, for 20 minutes, or until potatoes are tender (stir occasionally while soup is cooking). For a thicker, creamier soup, mash at least half of the potatoes right in the pot. Then stir in 1 cup of the sour cream, 1 cup of the cheddar cheese, and 1/2 cup of the crumbled bacon.
- 4** Continue to simmer and stir mixture until the cheese is melted, then serve. Use the remaining bacon, green onion, sour cream and cheddar cheese as toppings for the soup.

mary & martha