

Baked Potato Soup

Servings: 6

"Cheddar cheese, green onions and crumbled bacon are added with pre-baked potatoes to a roux-thickened milk base in this soup which is finished with sour cream."

Ingredients:

3 baking potatoes
½ cup all-purpose flour
3 cups milk
½ cup chopped green onions (3) (divided)
½ teaspoon salt
¼ teaspoon ground black pepper
6 slices cooked bacon, crumbled
1 cup shredded Cheddar cheese (divided)
½ cup sour cream



Directions:

Day 1

1. Bake potatoes 1 hour in a 400° F oven.
2. Dice bacon and fry in a large Dutch oven. Remove bacon with a slotted spoon; set aside as a garnish.
3. Remove ½ the bacon fat from the pan and discard in trash when cool.
4. Add flour to Dutch oven and whisk to make a roux. Cook about 1 minute, stirring constantly. Gradually pour in the milk while stirring until all the milk has been added. Bring heat to medium and keep stirring until the soup mixture starts to get thick. Refrigerate.

Day 2

1. Cut potatoes in half and scoop out potatoes and coarsely mash. Add the potatoes, salt, ground black pepper and ¼ cup cheddar cheese. Stir well until cheese melts.
2. Turn heat to low stir in the sour cream and ½ green onions Heat for about 10 minutes. Serve with remaining green onions, cheese and bacon as a garnish on top of the soup.