

LOADED POTATO SOUP

Ingredients:

- 6 strips bacon
- 1/2 medium onion chopped
- 4 large Russet potatoes diced
- 1/4 cup flour
- 3 cups whole milk
- 1 cup heavy whipping cream
- 1 cup chicken broth
- 1 clove garlic minced
- 3/4 cup grated cheddar cheese
or more to taste
- Chopped scallions to taste
(optional)
- 3/4 cup sour cream or more to
taste
- Salt & pepper to taste (I also add
onion powder, garlic powder, and
a little bit of Tony's)



Instructions:

- Cut up the bacon and add it to a soup pot (I use kitchen shears to make this job easy). Fry the bacon over medium-high heat until it's nice and crispy (about 10 minutes).
- Meanwhile, prep your onion (or used dehydrated minced onions) and potatoes.
- You can peel the potatoes like I did, or scrub them and leave them unpeeled if you prefer. *Or you can use 32 oz frozen diced potatoes.

Instructions continued:

- Once the bacon is done, take it out of the pot and transfer to a paper towel lined plate. Leave about two tablespoons of the bacon fat in the pot (it's fine to eyeball it). Discard the rest of the bacon fat or reserve it to use in another recipe. (If you don't want to cook bacon, you can use real bacon bits.)
- Add the onion to the pot and sauté it for 5 minutes.
- Stir in the flour and cook it for about a minute. (If you are using real bacon bits you can use melted butter for the flour mix.)
- Whisk the milk and heavy whipping cream in slowly until the flour has dissolved.
- Add the chicken broth, garlic, other seasonings, and potatoes. Increase the heat to high. Scrape up any browned bits from the bottom of the pot. When the soup is almost boiling, reduce the heat and cover the pot with the lid slightly open. Let the soup simmer gently for 20 minutes.
- While the soup's cooking, get the cheddar, scallions (optional), and sour cream ready.
- The potatoes should be quite fall-apart tender by now. I like to take my potato masher and mash the potatoes a little bit right in the pot, but if you want to leave the potatoes as-is, that's fine too.
- Stir in the sour cream and most of the cheddar and bacon (I reserve some to top the soup with). Season the soup with salt & pepper as needed. Top each bowl with the scallions and remaining cheddar, bacon, and sour cream.