

American Baked Potato Soup



Enjoy! Jackie Allen's Recipe

Ingredients:

4-5 slices bacon, cooked then finely chopped (reserve 2 tablespoons of bacon oil)

1 large onion, finely chopped

5 large baking potatoes or 7 small potatoes, peeled & cut into cubes

3 cups chicken broth or vegetable broth

1 cup water

1/2 cup milk

1 teaspoon salt

1/2 teaspoon pepper

1 1/2 cups quality cheddar cheese, grated (rich in yellow color is important)

1/4 cup chives or scallions, chopped



Directions:

1. In large sauce pan, medium heat add bacon oil once hot add onion and cook. About 5 minutes.
2. Stir in potatoes, broth, water, milk, and salt/pepper. Cover and cook, 15 minutes or until potatoes are soft.
3. Remove from heat, and with potato masher (or anything close to it) press down, mash potatoes cubes.
4. Pour 1/2 of the soup mixture into a blender or food processor. Puree until creamy & smooth.
5. Return puree mixture back to sauce pan, reheat at a low setting. Slowly add cheese and stir until melted.
6. Taste soup, add salt or pepper if needed. Top with bacon bits and chives.

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