



Category (Soups)

Loaded Baked Potato Soup

Submitted by (Unknown)

<p><u>Recipe</u></p> <p>1 pound bacon, roughly chopped 1 medium yellow onion, diced 1 large carrot, peeled and diced 3/4 cup diced celery 4 large russet potatoes, peeled and diced 4 medium red potatoes, diced 1/4 cup flour 3 tbsp butter 2 cups chicken broth 4 cups heavy cream Pepper Salt</p> <p><u>Garnishes:</u> Cooked Bacon, Chives, Sour Cream, Shredded Cheddar Cheese, Shredded Monterey Jack Cheese (optional)</p> <ol style="list-style-type: none"> 1. In a 6-8 quart stockpot fry bacon over medium heat until crisp. 2. Remove bacon drain on paper towel. 3. In bacon fat, add butter, onions, carrots and celery and cook until onions are translucent. 4. Add potatoes and cook for four minutes. 5. Sprinkle in flour and stir constantly over low heat for about 5-7 minutes until mixture thickens slightly. 6. Add chicken stock and half the bacon, with salt and pepper to taste. Remaining bacon to be used as garnish. 7. Over medium-high heat, bring soup to a simmer and cook for 25 minutes or until potatoes are soft. Mash some of the potatoes for thicker, creamier texture. 8. Add cream and simmer for 5 minutes. Adjust thickness by adding water or stock. 9. Garnish with toppings, if desired. 	<p><u>Grocery List</u> (Ingredients you need from the store for recipe and any side dish you might add.)</p> <p><u>Side dish</u> (Optional: Any suggestions of foods that might go well with the main dish.)</p> <p><u>Tips/Helpful hints</u> (Any ideas that might be helpful to know when making this recipe.)</p>
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