

Baked Potato Soup

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A hearty and delicious soup perfect for cold winter months. Baked potatoes are whisked into a simple milk roux and topped with melted cheddar cheese and bacon bits. The warm and comforting taste of baked potatoes come alive in this simple and easy to prepare soup that will be an instant favorite at the dinner table.

Ingredients:

4 large potatoes
2/3 cups of butter
2/3 cups of flour
1 ½ quart milk
4 green onions, chopped
1 cup of sour cream
2 cups of crumbled bacon
5 oz of grated cheddar cheese
Salt and freshly ground black pepper, to taste

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Bake potatoes until cooked through. Remove from oven and set aside until cool enough to handle. Cut in half length-wise and scoop out the center and set aside. Roughly chop half of the potato peels and discard the rest.
2. In a large, heavy-bottomed saucepan, melt butter over low heat. Gradually blend in the flour until thoroughly combined. Slowly add milk, whisking constantly until completely combined and smooth.
3. Add salt and pepper to the roux. Continue to simmer over low heat, stirring constantly. Whisk in potato. Add chopped green onions and potato peels and stir to combine.
4. Whisk thoroughly, then add the sour cream and crumbled bacon and heat thoroughly. Add the grated cheddar gradually until all has melted.

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