



# Loaded Baked Potato Soup

## INGREDIENTS:

3 russet baking potatoes (approximately 12 to 16 oz each)  
4 slices bacon, diced  
5 tablespoon unsalted butter  
1/4 cup flour  
4 cup whole milk  
2 green onions, thinly sliced (white and green parts)  
1 cup shredded cheddar cheese  
1/2 cup sour cream  
salt and freshly ground pepper, to taste

## DIRECTIONS:

1. Pre-heat oven to 400° F. Bake potatoes until they can be easily pierced with a fork. Cool enough to handle. Scoop out flesh and roughly mash. You want some chunks for texture. Chop the skins.
2. Cook bacon until brown and crispy, 6-8 minutes. Transfer to paper towel and set aside.
3. Melt butter. Whisk in flour and cook about 1 minute. Gradually whisk in milk and cook, whisking constantly, until slightly thickened about 2 minutes. Stir in potatoes, potato skins and 3/4 of the green onions.
4. Bring to boil. Reduce heat and stir in 3/4 of shredded cheese, sour cream, salt and pepper to taste. If soup is too thick, add more milk until desired consistency.
5. Serve immediately garnished with reserved green onion, cheese and bacon.

Yields 4 servings @ 2-cup ea.