

BAKED POTATO SOUP

F EASY

Last Modified: 12/06/2016

PREP: 30 Min
COOK: 8+ Hrs
OVEN 375 & SLOW COOKER

SOUP-VEGETABLE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
6	Medium	Starchy Potatoes (Idaho / Russet)	Baked
1	Pound	Thin Sliced Bacon	1/4" Lardons
2	Large	Yellow Onions	Chopped
3	Tbsp	Unsalted Butter	
3	Tbsp	All Purpose Flour	
2	Cups	Whole Milk	Divided
4	Cups	Chicken Stock (Swanson)	
3/4	Tsp	Ground Black Pepper	
1/2	Tsp	Kosher Salt	
1/2	Tsp	Dried Basil	
1/8	Tsp	Dried Thyme	
1 1/2	Cups	Half & Half	

GARNISHES

1/2	Cup	Sharp Cheddar Cheese	Shredded
2	Stalks	Green Onions (Greens & Whites)	Thin Sliced

PREPARATION

FACTOID	What can be said? Creamy Baked Potato Soup, Not much is simpler to make, yet is a fantastic winter comfort food for the entire family.
TOOLS	1) Crock Pot 2) Large Stainless Steel Skillet 3) Stock Pot & Lid
PREP	DISH 1) Chop the Yellow Onions and set them aside.
1	POTATOES: Bake the washed Potatoes at 375 degrees until the skins are dry, about 45 minutes. Cut in half and roughly remove the Potato, leaving large chunks and pieces and set aside the Skins and Potatoes.
2	SOUP: Meanwhile, cut the COLD Bacon Slices into 1/4" Lardons. In a large skillet over medium heat, saute the Bacon until done and set it aside. Saute the Chopped Onions in the Bacon Fat until transparent and set them aside. Discard the remaining Bacon Fat. Melt the Butter in the skillet, stir in the Flour cook for 3 minutes and gradually stir in 1 cup of Milk. Bring it to a boil, lower the heat and simmer it until thickened.
OPTION	You may alternately either remove the Potato Skins at the above step or chop all or a few of them finely before adding them in along with the Potatoes.
3	SOUP: Transfer the mixture into a 5 quart slow cooker. Or alternately place it in a stock pot (stirring often to prevent burning the Milk).
4	SOUP: Add in the Chicken Stock, remaining Milk, Potatoes, Bacon, Pepper, Salt, Basil and Thyme and Potato Skins (if using) and cook on low for 6 to 8 hours.
5	FINISH: Stir in the Half & Half and heat it through to thicken.
SERVE	Serve while hot, garnished with Cheese and Green Onions.