

Super Loaded Baked Potato Soup

- ❖ 1 lbs bacon, chopped
- ❖ 1 medium yellow onion, diced
- ❖ 1 large carrot, peeled and diced
- ❖ 1 cup diced celery
- ❖ 4 large Russet potatoes, peeled and diced
- ❖ 4 large Red potatoes, diced
- ❖ ¼ cup flour
- ❖ 2 cups chicken or vegetable stock (or broth)
- ❖ salt and pepper to taste (watch the salt if you use broth)
- ❖ 4 cups heavy whipping cream
- ❖ Garnishes: chopped green onions, bacon bits, sour cream, cheese.

1. In a 6-8 quart stockpot over medium heat, cook bacon until crisp.
2. Remove the bacon and drain on paper towels, saving half for garnish. In bacon fat, cook the onions, carrots, and celery until the onions are translucent. Add the potatoes and cook for 4 mins, stirring occasionally.
3. Stir in flour and stir constantly over low heat until the flour is cooked and the mixture has thickened slightly, around 5-7 minutes. Add chicken stock and half of the bacon. Season with salt and pepper.
4. Over medium-high heat bring the soup to a simmer and cook for 25 mins or until the potatoes are soft. Mash some of the potatoes for thicker, creamier texture. Add whipping cream and simmer for 5 mins.
5. Adjust thickness by adding water or stock (broth). Soup should have a creamy consistency.
6. Season to taste and add garnish with toppings.

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