

Baked Potato Soup

(recipe by <http://twistedflavor.blogspot.com>)

6-8 Slices bacon
1 cup yellow onion diced
2 cloves garlic minced
2/3 cup flour
1 1/2 cup cold chicken stock
4 1/2 cups hot chicken stock
4 cups baked potatoes, peeled and chopped
2 cups heavy cream
1/4 cup fresh parsley chopped or 1 1/2 tsp dried parsley
1 1/2 tsp dried basil
1 1/2 tsp salt
1 1/2 tsp red pepper sauce
1 1/2 tsp black pepper
1 cup grated cheddar cheese
1/4 cup diced green onions (white part only)

Saute garlic and onion in 2 Tbsp bacon drippings or med high heat. Cook until transparent, about 3 minutes. Add flour to 1 1/2 cup cold chicken stock. Heat remaining chicken stock and add to onion and garlic. Add the cold stock mixture. Whisking to prevent lumps, until liquid thickens. Reduce heat to simmer and add potatoes, cream, bacon, parsley, basil, salt, pepper sauce and black pepper. Simmer 10 minutes.

Do not allow to boil

Add grated cheese and green onion. Heat until cheese melts smoothly.

Garnish with bacon, cheese and chopped parsley.