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Baked Potato Soup I

★★★★★

Thick and creamy. Uses leftover baked potatoes.

Prep: 15 mins

Cook: 25 mins

Total: 40 mins

Servings: 6

Yield: 6 servings



Ingredients

12 slices bacon

⅔ cup margarine

⅔ cup all-purpose flour

7 cups milk

4 large baked potatoes, peeled and cubed

4 green onions, chopped

1 ¼ cups shredded Cheddar cheese

1 cup sour cream

1 teaspoon salt

1 teaspoon ground black pepper

Directions

Step 1

Place bacon in a large, deep skillet. Cook over medium heat until browned. Drain, crumble, and set aside.

Step 2

In a stock pot or Dutch oven, melt the margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently.

Step 3

Reduce heat, and simmer 10 minutes. Mix in bacon, cheese, sour cream, salt, and pepper. Continue cooking, stirring frequently, until cheese is melted.

Nutrition Facts

Per Serving:

748 calories; protein 27.2g 54% DV; carbohydrates 49.7g 16% DV; fat 49.3g 76% DV; cholesterol 84.5mg 28% DV; sodium 1335.2mg 53% DV.

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