

POTATO SOUP

Ingredients:

3 Large Russet Potatoes -
Peeled & Diced

1/2 Onion

2 cup Chicken Broth

1 cup Milk

1/2 cup Heavy Whipping
Cream

to taste Salt & Pepper

1/4 tsp Garlic Powder

1/4 tsp Paprika

1 cup Shredded Cheddar
Cheese

1/3 cup Sour Cream

1/2 Lbs Bacon - Cooked and
Crumbled

Directions:

1. In a large pot on med-high, cook bacon until crispy.
Remove & crumble bacon.
2. Once cooled, leave 1 TBSP of bacon grease in pot to saute onions until translucent.
3. Add diced potatoes, chicken broth, salt, pepper, garlic powder & paprika. Bring to a boil then reduce heat & simmer for 12-15 minutes until potatoes are fork tender.
4. On low heat, stir in milk, heavy whipping cream, cheddar cheese & sour cream until cheese is melted.
5. Add crumbled bacon.

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