

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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