Baked Potato Soup for the Slow Cooker

Recipe by Karry Hosford

* **Yield:** 12 servings

**Ingredients**

* 1. **3**pounds russet potatoes, peeled and chopped into 1Ž2-inch pieces
  2. **2**medium yellow onions, diced
  3. **1**bunch green onions, chopped (white and green parts)
  4. **4** garlic cloves, minced
  5. **4**cups reduced-sodium chicken broth
  6. **1**teaspoon coarse salt
  7. **1**teaspoon black pepper
  8. **1** (8-ounce) bag grated Cheddar cheese
  9. **1/2**pound sliced bacon
  10. **1**cup heavy cream

**Instructions**

1. To prepare for the freezer: Divide potatoes, onions, garlic, salt and pepper between two large freezer bags. Place bacon, cheese and a copy of this recipe in another large bag. Label bags and tape together. Place in freezer. Put a sticky note on broth and heavy cream.
2. To cook: Remove bags from freezer and let thaw about 30 minutes. Empty bags of vegetables into a 6-quart slow cooker; add broth. Cover and cook on LOW 6 hours. Turn off slow cooker and stir in heavy cream.
3. Cook and crumble bacon. Ladle soup into bowl and top with bacon and shredded cheese. Makes 5 quarts.

**Nutritional Info** *\*per serving*

* Calories 230
* Fat 12g
* Cholesterol 45g
* Sodium 450mg
* Carbohydrate 25g
* Fiber 2g
* Protein 8g