

# Potato Soup

Recipe by: unknown, modified by the O'Connor clan

Servings: 6

Amount	Ingredient
1 pound	bacon, chopped
4-5 pounds	potatoes, peeled and cut up
pinch	pepper
1/4 cups	dry minced onion
3 cups	milk
3 cups	chicken broth

- brown the bacon on medium-high, remove onto a paper towel lined plate to cool
- add potatoes to the pan with the bacon grease, stir
- add pepper, onion, milk, and chicken broth
- bring to a simmer on medium-high, then reduce heat to medium and cook for 20-40 minutes until potatoes are softened
- stir every 10 minutes
- mash potatoes until soup is a smooth texture with small lumps
- add up to 1 cup milk or cream to soup if it needs thinned
- serve with browned bacon and cheese