

# Bacon Cheese Potato Soup

---

1	4 lbs	Potatoes	Peel and slice potatoes into 1/2 inch cubes.
2	1.5 lb	Bacon	Chop bacon into 1cm strips and cook until crisp in a Dutch oven. Remove and set aside.
3	1	Large Onion, Diced	Add onions and sauté until tender.
4	1 Tbsp	Minced Garlic	Then add garlic and sauté another minute.
5	50 g	All-Purpose Flour	Sprinkle flour over onions and stir until a roux forms.
6	4 cups	Water	Add to pot and stir. Boil until potatoes are tender when pierced with a fork. Blend half the potato mixture, then return to pot.
	4 Tsp	Better than Bullion Chicken Base	
	3 cups	Half and Half	
	5 g	Salt	
	5 g	Black Pepper	
	2 g	Chile Powder	
7	1 cup	Frozen Mixed Vegetables	Add Vegetables, reserved bacon, and sour cream to soup. Simmer for 15 minutes stirring occasionally.
	200 g	Sour Cream	
	400 g	Cheese	
8		Cheese	Spoon soup into a bowl, garnish with cheese and green onions.
		Green Onions	