



## *Baked Potato Soup*



### **Ingredients:**

- 12 slices bacon
- $\frac{2}{3}$  cup margarine
- $\frac{2}{3}$  cup all-purpose flour
- 7 cups milk
- 4 large baked potatoes, peeled and cubed
- 4 green onions, chopped
- $1\frac{1}{4}$  cups shredded Cheddar cheese
- 1 cup sour cream
- 1 teaspoon salt
- 1 teaspoon ground black pepper

### **Method:**

1. Place bacon in a large, deep skillet. Cook over medium heat until browned. Drain, crumble, and set aside.
2. In a stockpot or Dutch oven, melt the margarine over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently.
3. Reduce heat, and simmer 10 minutes. Mix in bacon, cheese, sour cream, salt, and pepper. Continue cooking, stirring frequently, until cheese is melted.