

Baked Potato Soup (Dawn's Recipe)

Ingredients:

6 cups red potatoes, cut into bite size pieces
1 jumbo onion
1/2 lb raw bacon, diced
3 stalks celery, diced
1 qt water
1/4 cup chicken base
1 qt milk
1/2 teaspoon salt
1 teaspoon pepper
3/4 cup flour
1 1/4 sticks butter
1 cup whipping cream
1 Tablespoon parsley



Garnish:

shredded colby cheese
crumbled fried bacon
chopped green onions

Directions:

1. Boil potatoes in water for 10 minutes or until potatoes are tender. Drain; set aside.
2. Sauté bacon until it starts to brown then add onions and celery over medium-high heat until celery is tender in large, heavy pot.
3. Drain bacon grease and return bacon, onions and celery to pot.
4. Add milk, water, chicken base, salt and pepper.
5. Heat over medium high heat until hot, but do not let soup boil.
6. Melt margarine in a saucepan over low heat.
7. Stir in flour to make a roux.
8. Mix well and allow to let bubble, stirring 1 minute.
9. Gradually add roux to soup, stirring constantly. Continue to cook, stirring, until thick and creamy.
10. Stir in potatoes, parsley and cream. Serve hot, garnished with cheese, bacon and onions.