

Loaded Baked Potato Soup

(Kris McGarvey, April 2019)

Ingredients:

- 2 c. potatoes, cooked & diced
- 3 T butter
- 1 c. onion, diced
- 2 T flour
- 4 c. chicken broth
- 2 c. water
- 1 ½ c. instant mashed potatoes
- 1 t. salt
- ¾ t. pepper
- ½ t. basil
- 1/8 t. thyme
- 1 c. half-and-half
- 2 c. shredded cheddar cheese
- 2 c. crumbled bacon
- 1 bunch green onions, chopped

Directions:

Preheat oven to 400 degrees. Bake potatoes 1 hour or until done. Remove and cool. Melt butter in soup pot. Sauté onions until translucent; add flour and stir to make roux. Add broth, water, mashed potatoes, and spices to pan and bring to a boil. Reduce heat; simmer 5 minutes. Cut potatoes in half lengthwise. Scoop out contents. Discard skins (or fill with butter and eat!); chop potato into chunks. Add potato chunks to soup along with half-and-half. Bring soup to boil and then reduce heat; simmer 15 minutes. Top each bowl with cheese, bacon and onion.

