



Baked Potato Soup

Featuring Bell's Mill Applewood Double Smoke Bacon



20 servings



45 minutes

INGREDIENTS

- 1# Bell's Mill Apple Double Smoke Bacon
- 3/4 cup stick margarine
- 1 cup flour
- 1 quart heavy cream
- 2 quarts whole milk
- 10 medium russet potatoes
- 1-2 garlic cloves minced
- 1 cup sour cream
- Shredded Cheddar Cheese

DIRECTIONS

1. Chop bacon into 1 inch pieces and fry in a 4 quart pot.
2. Remove Bacon from pot and set aside for later.
3. Remove 1/2 of the left over bacon grease in the bottom of the pot.
4. Add 3/4 cup stick margarine to pot over medium heat.
5. Once melted add garlic and flour to the pot stirring to make a rue.
6. Add whole cream to the mix whisking together. Continue to stir often while the soup thickens. Continue to add milk in 1/2 quart amounts allowing the soup to thicken before adding more.
7. While your soup is cooking on the stovetop, pop your potatoes in the microwave to bake. Once potatoes are done, cut the potatoes in half lengthwise and scoop the potatoes out of the skins. Rough chop and set aside.
8. Once all of the milk has been added to your soup and thickened, add salt and pepper to tasted.
9. Remove soup from heat and mix in cheese, bacon, potatoes and sour cream.
10. Enjoy!

