



POTATO SOUP

SERVINGS: 10

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

Ingredients

6 pieces of cooked bacon	1 1/2 teasp salt
3 tbl butter	1 teasp pepper
1 yellow onion	1/2 teasp chili powder
3 cloves garlic	1/3 cup sour cream
1/3 cup flour	TOPPINGS: Bacon, cheddar
2 1/2 lbs potatoes (about 6)	cheese, green onion
4 cups chicken broth	
2 cups milk	
2/3 heavy cream	

Directions

1. In a large kettle melt butter and add chopped onion. Cook over medium heat until onions are tender
2. Add garlic and cook until fragrant (30 sec)
3. Sprinkle the flour over the ingredients and stir until smooth.
4. Add chicken broth, milk, heavy cream, salt, pepper, chili powder.
5. Add diced potatoes to the pot and bring to a boil. Cook until fork tender
6. Reduce heat to a simmer and remove about 1/2 the soup and put in a blender. Puree until smooth. (this will naturally thicken the soup)
7. Return the pureed soup to the pot and add sour cream
8. Put the soup in the fridge and rewarm when ready to eat. Flavor is the best 24 hours in the fridge after flavors have time to develop.
9. Top with cheese, bacon, sliced green onions and sour cream!