

ingredients:

Soup:

6 tbsp. butter or margarine
1/2 cup all-purpose flour *may use
gluten-free flour*
2 3/4 cups vegetable broth or
chicken broth
2 cups milk
2 cups half and half
4 1/2 cups baking potatoes,
peeled, diced

recipe: **Baked Potato Soup**

1 3/4-2 tsp. seasoning salt
1/8 tsp. white pepper

Toppings:

1/2 cup green onions, sliced thin
8 slices bacon, cooked
crisp, crumbled
1/2 cup sour cream
1 cup shredded cheddar cheese

directions:

Boil diced potatoes until just tender, about 10 minutes. Drain and set aside (do not rinse).

Melt butter in heavy-bottomed soup pot. Stir in flour and whisk until smooth. Cook this mixture (called a roux) for 2 minutes over low heat *make sure the roux bubbles for 2 minutes*, stirring constantly.



recipe: **Baked Potato Soup**

(continued)

directions:

Add broth gradually while stirring; *ensure no flour remains in the bend of the pot bottom and there are no lumps. Stir in milk and half and half; continue stirring until smooth. Add seasonings and whisk. *Continue cooking and stirring often until the mixture thickens and coalesces so that the seasonings do not separate after stirring. When thickened properly, it will stick to the sides and spoon.

Stir in cooked potato. Serve soup hot with toppings of choice on the side.

