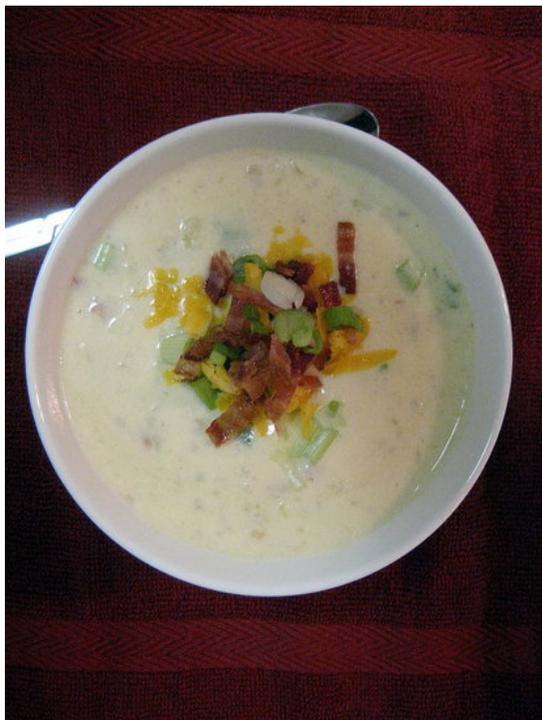




Baked Potato Soup



Baked Potato Soup [1]

Modified From
[2] magazine

Cooking Light

- 2 tbsp. butter
- 1/4 of a large onion, chopped
- 1 clove garlic, minced
- 4 baking potatoes (about 2-1/2 lbs.)*
- 2/3 cup all-purpose flour (about 3 oz.)
- 6 cups milk (use 2 percent reduced fat if you prefer)**
- 1 cup (4 oz.) shredded extra-sharp cheddar cheese, divided (use reduced fat if you prefer)
- 1 tsp. salt
- 1/2 tsp. freshly ground black pepper
- 1 cup reduced-fat sour cream
- 3/4 cup chopped green onions, divided
- 6 bacon slices, cooked and crumbled
- Cracked black pepper (optional)

1. Preheat oven to 400°F.

2. Pierce potatoes with a fork; bake at 400° for 1 hour or until tender. Cool. Peel potatoes; coarsely mash.



3. In a large pot or Dutch oven, melt the butter over medium heat. Add the onions and garlic and sauté until soft, about 8 minutes.



4. Lightly spoon flour into dry measuring cups; level with a knife. Place flour into the vegetables; gradually add milk, stirring with a whisk until blended. Cook over medium heat until thick and bubbly (about 8 minutes).



5. Add mashed potatoes, 3/4 cup cheese, salt, and 1/2 tsp. pepper, stirring until cheese melts. Remove from heat.



6. Stir in sour cream and 1/2 cup onions. Cook over low heat 10 minutes or until thoroughly heated (do not boil).



7. Ladle 1-1/2 cups soup into each of 8 bowls. Sprinkle each serving with 1 1/2 tsp. cheese, 1-1/2 teaspoons onions, and about 1 tbsp. bacon. Garnish with cracked pepper, if desired.

Serves 8.

*I used Yukon Gold because that is what I had in my kitchen.

**I didn't have enough milk so I used 4 cups of milk, 1 cup of half and half, and 1 cup of chicken broth.



[3]



[4]



[5]



[6]



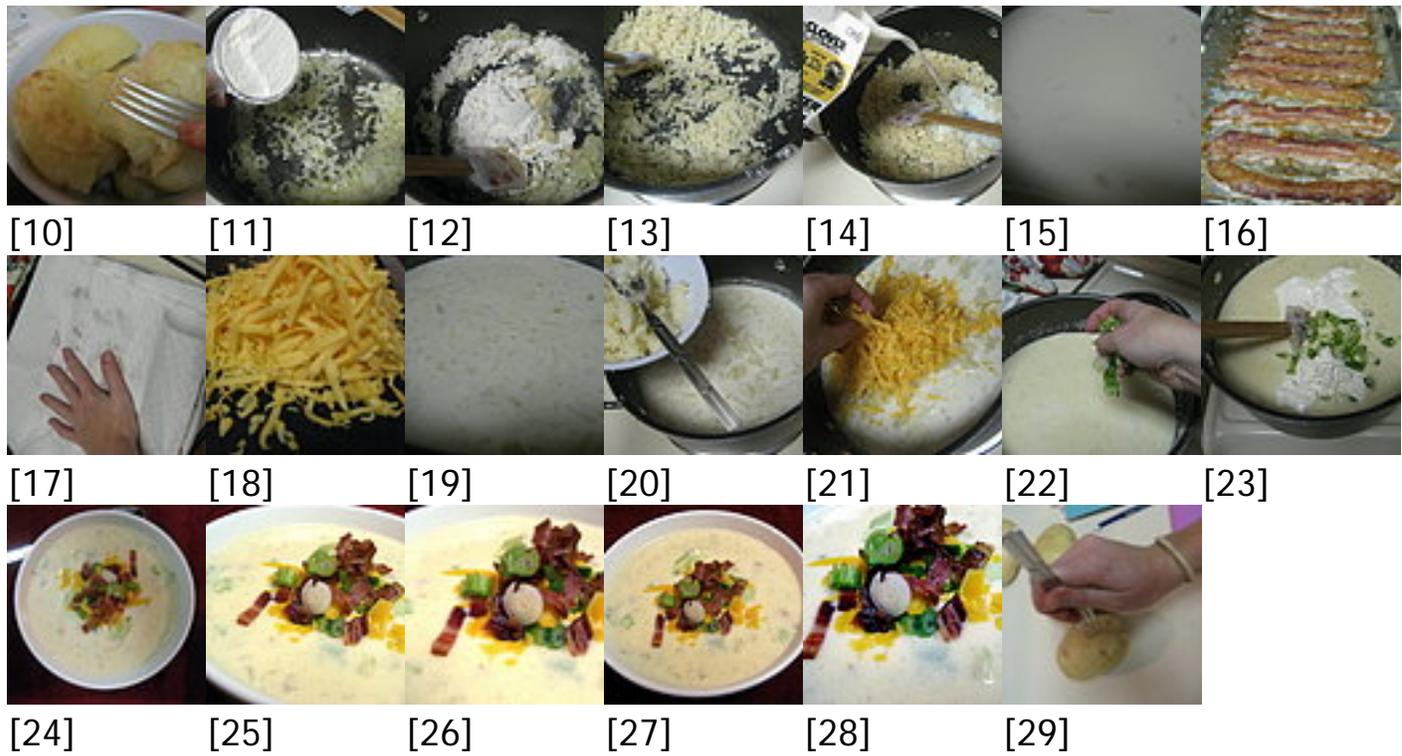
[7]



[8]



[9]



Source URL:

<http://www.yumsugar.com/user/partysugar/recipes/843128>

Links:

- [1] http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=1654706
- [2] <http://www.cookinglight.com>
- [3] <http://www.yumsugar.com/gallery/184795?page=0,0,0>
- [4] <http://www.yumsugar.com/gallery/184795?page=0,1,0>
- [5] <http://www.yumsugar.com/gallery/184795?page=0,2,0>
- [6] <http://www.yumsugar.com/gallery/184795?page=0,3,0>
- [7] <http://www.yumsugar.com/gallery/184795?page=0,4,0>
- [8] <http://www.yumsugar.com/gallery/184795?page=0,5,0>
- [9] <http://www.yumsugar.com/gallery/184795?page=0,6,0>
- [10] <http://www.yumsugar.com/gallery/184795?page=0,7,0>
- [11] <http://www.yumsugar.com/gallery/184795?page=0,8,0>
- [12] <http://www.yumsugar.com/gallery/184795?page=0,9,0>
- [13] <http://www.yumsugar.com/gallery/184795?page=0,10,0>
- [14] <http://www.yumsugar.com/gallery/184795?page=0,11,0>
- [15] <http://www.yumsugar.com/gallery/184795?page=0,12,0>
- [16] <http://www.yumsugar.com/gallery/184795?page=0,13,0>
- [17] <http://www.yumsugar.com/gallery/184795?page=0,14,0>
- [18] <http://www.yumsugar.com/gallery/184795?page=0,15,0>

- [19] <http://www.yumsugar.com/gallery/184795?page=0,16,0>
- [20] <http://www.yumsugar.com/gallery/184795?page=0,17,0>
- [21] <http://www.yumsugar.com/gallery/184795?page=0,18,0>
- [22] <http://www.yumsugar.com/gallery/184795?page=0,19,0>
- [23] <http://www.yumsugar.com/gallery/184795?page=0,20,0>
- [24] <http://www.yumsugar.com/gallery/184795?page=0,21,0>
- [25] <http://www.yumsugar.com/gallery/184795?page=0,22,0>
- [26] <http://www.yumsugar.com/gallery/184795?page=0,23,0>
- [27] <http://www.yumsugar.com/gallery/184795?page=0,24,0>
- [28] <http://www.yumsugar.com/gallery/184795?page=0,25,0>
- [29] <http://www.yumsugar.com/gallery/184795?page=0,26,0>

© 2005 - 2007 Sugar Publishing Inc.