

Baked Potato Soup




Rated: ★★★★★

Submitted By: Kristi Teague

Photo By: mommymeggy

Prep Time: 10
Minutes

Cook Time: 20
Minutes

Ready In: 30
Minutes

Servings: 4

"A good friend who runs a bed-and-breakfast gave me this creamy potato soup recipe that's become a winter favorite," recalls Kristi Teague of Southside, Tennessee. "A dash of hot sauce and a little basil give it special flavor."

INGREDIENTS:

3 bacon strips, diced	3 cups chicken broth
1 small onion, chopped	2 large baked potatoes, peeled and cubed
1 clove garlic, minced	1 cup half-and-half cream
3 tablespoons all-purpose flour	1/2 teaspoon hot pepper sauce
1 teaspoon salt	Shredded Cheddar cheese
1 teaspoon dried basil	Minced fresh parsley
1/2 teaspoon pepper	

DIRECTIONS:

1. In a large saucepan, cook bacon until crisp. Drain, reserving 1 tablespoon drippings. Set bacon aside. Sauté onion and garlic in the drippings until tender. Stir in flour, salt, basil and pepper; mix well. Gradually add broth. Bring to boil; boil and stir for 2 minutes. Add the potatoes, cream and hot pepper sauce; heat through but do not boil. Garnish with bacon, cheese and parsley.



For 30 days
of continuous
Febreze
freshness

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