

BACON POTATO SOUP WITH CHEDDAR

YIELDS ~1 QUART ADAPTED FROM PIGGLY WIGGLY

In a large pot, cook bacon on med heat until crispy and browned. Set aside bacon. Keep grease, adding butter and onion, cook until tender. Add garlic, cook until fragrant. Sprinkle flour, stir until smooth.

Add potatoes, broth, milk, heavy cream, salt, pepper, and chili powder. Stir well.

Bring to a simmer boil. Cook until potatoes are done. Reduce heat to a simmer. Remove half of soup, blend with immersion blender, then return to pot. Add sour cream and bacon.

Top with your choice from topping list.

DEEDEE'S NOTES:

- You may prepare in advance.

INGREDIENTS

8 strips of raw bacon, diced
3 tbsp unsalted butter
1 med onion, diced
3 cloves garlic, minced
1/3 cups flour
2 1/2 lb Gold or russet potatoes, peeled and diced
4 cups broth
2 cups milk
2/3 cup heavy cream
1 1/2 tsp salt
1 tsp pepper
1/4 - 1/2 tsp ancho chili pepper
2/3 cup sour cream

TOPPINGS

Shredded cheddar
Crumble Bacon
Chives
Sour cream

