

Baked Potato Soup

Soup Ingredients:

4 large baked potatoes, cubed

1 quart whole milk

1 pint half & half

2 teaspoons instant chicken bullion

1 cup sour cream

1 stick butter

6 dashes tobacco sauce

½ cup chopped green onion

2 dashes dried basil

1 dash celery salt

¼ teaspoon salt

¼ teaspoon pepper

1 cup real bacon pieces

Toppings for soup:

Bacon pieces

Shredded cheddar cheese

Sour cream

Chopped green onion

In 5 quart pot, combine all ingredients and bring to a simmer (do not boil). Continue to simmer on low for at least 20 minutes.

To puree soup: If using a traditional blender, allow soup to cool slightly. Fill blender no more than half full with soup. Repeat until ¾ of soup is blended, leaving a few chunks of potato for added texture. If using an emersion blender, blend directly in pot until creamed. There is no need to cool if using an emersion blender.

Serve soup warm topped with shredded cheddar cheese, chopped green onion, bacon pieces and sour cream.