



"Bake what you love and love what you bake". Established 2005

Creamy Baked or Mashed Potato Soup

Prep Time: 15 minutes

Ready in: 40 minutes

Servings: 4

Here's What You Need:

3 bacon strips, diced

1 small onion, chopped

1 clove garlic, minced

3 tablespoons all-purpose flour

1 teaspoon salt

½ teaspoon dried basil

½ teaspoon pepper

3 cups chicken broth

2 large baked potatoes, peeled and cubed – or 2 cups leftover mashed potatoes

1 cup half & half cream

Shredded cheddar cheese

Minced fresh parsley (to garnish)

Hot pepper sauce (to taste- optional)

Here's How You Do It:

In a large saucepan, cook bacon until crisp. Leaving 2 tablespoons of 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 stirring constantly. Add the potatoes and let soup simmer on low for 20 minutes. Then add half & half and hot pepper sauce; heat through, but do not boil. Garnish with bacon, cheese, and parsley.

**** for a smoother creamy soup****

Use an emulsifier wand before serving, and blend the soup for 1 minute. Or, cool soup slightly before adding cream and ladle soup to fill a blender ¾ of the way and pulse until smooth. Transfer to a bowl until all soup is blended. Return all soup back to the saucepan. Add half & half and heat until hot, but not boiling.