

Baked Potato Soup

Servings : 10

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	baby red potatoes - quartered
1/2	pound	raw bacon - diced
1	jumbo	yellow onion - diced
3	stalks	celery - diced
4	cups	water
4	cups	milk
1/2	cup	chicken base
1	teaspoon	salt
1	teaspoon	black pepper
3/4	cup	butter
3/4	cup	flour
1/4	cup	parsley - chopped
1	cup	whipping cream
		colby cheese - shredded
		fried bacon bits
		green onion - chopped

Boil potatoes for 10 minutes. Drain and set aside.

In a large, heavy pot, saute bacon, onions and celery over med-high heat until celery is tender. Drain bacon grease and return bacon, onions and celery to pot.

Add milk, water, chicken base and salt and pepper. Heat over med-high heat until very hot. Do not let boil.

In a large, heavy sauce pan melt butter and add flour. Mix well and allow to bubble, stirring for 1 minute.

While constantly stirring soup, add the roux slowly. Continue stirring until thick and creamy. Stir in parsley potatoes and cream.

Garnish with cheese, bacon bits and green onions. Serve hot.