

Potato Soup With Bacon

SERVINGS: 7

PREPPING TIME: 15

COOKING TIME: 1Hour

Ingredients

6 strips of bacon, chopped
3 T butter
1 onion, chopped
1 – 3 garlic cloves, chopped
1/3 C flour
1.15 kg potatoes, peeled
and chopped
4 C chicken broth
2 C milk
1 pint whipping cream
1.5 tsp salt
1 tsp pepper
½ tsp chili powder
2/3 C sour cream

Instructions

- Cook bacon in a large pot until well done.
- Remove bacon but keep the fat
- Add onions and butter, cook until tender
- Add garlic and cook for one more minute
- Add flour and stir it in
- Add potatoes, milk, broth, cream, salt, pepper & chili powder
- Bring to a boil & simmer until potatoes are done
- Use an immersion blender until about half the potatoes have been blended
- Add the sour cream and bacon
- **Comments:**
 - (1) 1 garlic clove is mild, 2 is medium & 3 is strong
 - (2) Add grated cheese on top before serving
 - (3) Could also add cut up green onion