



Loaded Potato Soup

1 (12 oz) package bacon
1 1/2 cups chopped onion
6 cups chicken broth
2 lbs baking potatoes, peeled and cubed

2/3 cup butter
3/4 cup all-purpose flour
4 cups milk, divided
1 tsp salt
1 tsp freshly ground pepper
1 cup diced, cooked ham
1 (8 oz) container sour cream
2 1/2 cups shredded sharp cheese
3/4 cup sliced green onions, divided

Cook bacon until crisp. Drain, reserving 2 tbsp grease. Crumble and set aside.

Cook onion in bacon drippings until tender.

In a large pot, combine onion, broth, and potatoes. Cook 10 minutes, until potatoes are tender.

In a skillet, melt butter. Stir in flour until smooth. Cook 1 minute, then gradually add 2 cups milk.

Add to potato mixture along with remaining milk, salt, and pepper. Cook, stirring, until thickened.

Stir in ham, half the bacon, sour cream, 2 cups cheese, and 1/2 cup green onions. Heat until melted.

Top with remaining bacon, cheese, and green onions.