



## Diane Balda's Baked Potato Soup

(Recipe adapted from the Black Angus)

### Ingredients:

- 4 large baking potatoes
- $\frac{2}{3}$  cup butter
- $\frac{2}{3}$  cup flour
- 6 cups milk
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon black pepper
- $\frac{1}{2}$  teaspoon white pepper
- 4 green onions, chopped and divided
- 12 slices bacon, cooked and crumbled
- $1\frac{1}{4}$  cups cheddar cheese, shredded and divided
- 8 ounces sour cream
- $\frac{1}{2}$  cup heavy cream

Wash, dry and prick potatoes with a fork. Bake at 400 for 1 hour or until done. Let cool and cut in half lengthwise and scoop out the pulp, set aside. Use the skins for something else, such as fried potato skins!

Melt butter in a heavy saucepan over low heat, add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk, cook over medium heat, stirring constantly until the mixture is thickened and bubbly.

Add potato pulp, salt, peppers, 2 tablespoons green onion, half the bacon, and 1 cup of the cheese. Cook until thoroughly heated. Stir in the sour cream.

Add extra milk if necessary for desired consistency.

Finish with  $\frac{1}{2}$  cup heavy cream and serve with remaining green onions, bacon and cheese.