

***BAKED POTATO SOUP***

**Ingredients**

- 4 large potatoes
- 2/3 cup butter
- 2/3 cup flour
- 1 1/2 qt milk
- 4 green onions, chopped
- 1 cup sour cream
- 2 cups crisp-cooked, crumbled bacon
- 5 ounces Cheddar cheese, grated
- salt and pepper to taste

**Instructions**

Heat oven to 350F degrees and bake the potatoes until fork tender. Melt butter in a medium saucepan. Slowly blend in flour with a wire whisk until thoroughly blended. Gradually add milk to the butter-flour mixture, whisking constantly. Whisk in salt and pepper and simmer over low heat, stirring constantly.

Cut potatoes in half, scoop out the meat and set aside. Chop half the potato peels and discard the remainder. When milk mixture is very hot, whisk in potato. Add green onion and potato peels. Whisk well, add sour cream and crumbled bacon. Heat thoroughly. Add cheese a little at a time until all is melted in.

*Courtesy arielle@taronga.com (Stephanie da Silva) & Richard Izzo's recipe archive*

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