

Baked Potato Soup

4 large potatoes, baked

2/3 C butter

2/3 C flour

6 C milk (whole or 2 percent)

3/4 tsp salt

1/2 tsp pepper

4 green onions, chopped

12 slices bacon, fried and crumbled

2 C shredded cheddar cheese

1 C (8 oz) sour cream

Cut potatoes in half. Scoop out pulp, cut into small chunks, and put in small bowl. Melt butter in large kettle. Add flour. Gradually stir in milk. Continue to stir until smooth, thickened, and bubbly. Stir in potato pulp, salt, pepper, and three-quarters of the onions, bacon and cheese. Cook until heated. Stir in sour cream. Can be held in slow cooker. When serving, top with remaining onions, bacon and cheese.