

Baked Potato Soup

- 2 1/2 lbs. baby red potatoes, quartered
- 1/2 cup bacon, finely diced
- 1 large onion and 1/4 bunch of celery, both diced
- 2 quarts milk, 1 quart water, 4 tablespoons chicken base
- 1 teaspoon each of salt and pepper
- 3/4 cup butter
- 3/4 cup flour
- 1 cup whipping cream
- 1/4 bunch fresh parsley, chopped
- shredded cheese, bacon bits, and green onions for garnishes

1. In large pot, boil potatoes in water 10 minutes. Drain and set aside.
2. In large heavy pot, saute bacon, onion and celery over medium-high heat about 5 minutes until celery is tender. Remove mixture from pot, drain bacon grease and return mixture to pot.
3. Add milk, water, base, salt and pepper. Cook over medium-high heat until mixture is very hot, about 8 minutes, stirring often. Do not let it come to boil.
4. In small, heavy saucepan melt butter. Add flour and mix well. Cook over medium-low heat until it bubbles, stir 2 to 3 minutes and make a roux.
5. While constantly stirring soup, add roux from your saucepan slowly until soup is thick and creamy, about 4 minutes.
6. Stir in parsley, reserved potatoes, and cream. Serve.
Garnish with cheese, bacon bits, onions or all three.

