

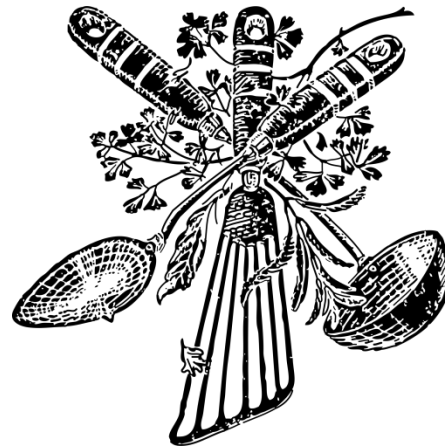
Baked Potato Soup

Soup

6 tablespoons butter or margarine
1/2 cup all-purpose flour
(or gluten free flour)
2 3/4 cups vegetable or chicken broth
2 cups milk
2 cups half-and-half
4 1/2 cups peeled,
diced baking potatoes
1 3/4 teaspoons seasoning salt
1/8 teaspoon white pepper

Toppings

1/2 cup green onion, sliced thin
8 slices bacon, crumbled
1/2 cup sour cream
1 cup shredded cheddar cheese



Boil potatoes until just tender, about 10 minutes; drain and set aside, do not rinse.

Melt the butter in a heavy-bottomed soup pot. Stir in the flour and whisk until smooth.

Cook this mixture (called a roux) for 2 minutes over low heat; stirring constantly.

Gradually add the broth, while stirring. Add the milk and half-and-half; continue stirring until smooth. Stir in the potatoes and seasonings (start with the 1 3/4 teaspoons of seasoning salt, then add more to taste). Simmer on very low heat for 8-10 minutes, stirring often. Serve hot with toppings of choice on the side.