

Fayette(Southside), Region 11: "Southside Culinarians"

Loaded Potato Soup

About ½ medium onion, diced

About 2 stalks celery, diced

3-4 medium russet potatoes- medium dice with peels still on

1 quart of milk

1 quart of chicken stock

3 tbsp. margarine

3 tbsp. flour

6 pieces cooked, finely diced Bacon

1 cup cheddar cheese

3 tbsp. chives or green onions

1 tbsp. salt

1 tsp pepper

¼ tsp thyme

½ tsp parsley

Bring milk and chicken stock to simmer over medium high heat.

Add diced potatoes and cook until soft; approximately 10 minutes.

In a second pot, sweat the onions and celery in the 3 tbsp. of margarine until the onions become translucent; approximately 2-3 minutes.

Add the flour and continue to cook 2-3 minutes more to form the roux.

Ladle hot milk and stock mixture into roux and whisk until it becomes smooth (approximately 1 quart)

Then add the rest of the liquid and cooked potatoes and simmer

Next add the cooked diced bacon, the cheddar cheese and the chives

Add the salt, pepper, thyme, and parsley to taste.

Garnish each bowl with a sprinkle of cheddar, finely diced bacon, and chives.

Makes 6-10 12oz servings.