



RECIPE OF THE MONTH

RECIPE FOR: **LOADED BAKED POTATO SOUP**

INGREDIENTS:

2 LBS PEELED AND CUBED RUSSET POTATOES

3 CUPS OF WHOLE MILK OR HALF AND HALF

6 SLICES BACON CUT IN HALF

4 SCALLIONS, SLICED, WHITE & GREEN PIECES SEPARATED

1 ¼ CUP SHREDDED CHEDDAR CHEESE

SALT & PEPPER TO TASTE

DIRECTIONS:

- 1. In a large stock pot on medium heat brown bacon until crisp, about 8 minutes. Place cooked bacon on paper towels to drain.**
- 2. Add the white pieces of the scallions to the pot and saute' for one minute. Add the potatoes and cook, for five minutes, stirring occasionally. Add the cream, ½ cup of cheese and salt and bring to a simmer. Cook and additional ten minutes, until the potatoes are soft.**
- 3. Once soft, mash the potatoes to your desired consistency. Add crumbled bacon (6 slices) and salt and pepper as needed.**
- 4. Serve sprinkled with cheese, scallions and any remaining crumbled bacon.**