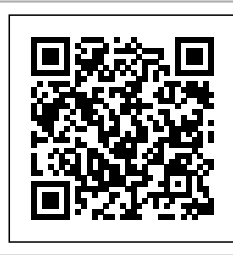


# Ultimate Loaded Potato Soup



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 15 minutes**

**Cook Time: 1 hours 15 minutes**

## Ingredients

- 1/2 lb of Bacon, diced
- 2-1/2 lb of Potatoes, peeled and thinly sliced or diced
- 1 Yellow Onion, minced
- 3 Stalks of Celery, minced
- 4 Cloves of Garlic, minced
- 1/3 cup of All Purpose Flour
- 6 cups of Chicken Stock
- 1 cup of Heavy Cream
- All Purpose Garlic and Herb Seasoning
- Salt and Pepper to taste
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## Fro the topping:

- Freshly Grated Sharp Cheddar
- Chopped Scallions
- Sour Cream
- Freshly Ground Black Pepper
- Crackers of choice

1) In a Dutch oven, add the bacon, cook over medium heat until nice and crispy, remove to a plate, discard all but 4 tbsp of drippings.

2) Add the onions and celery to the pot with the drippings, cook until tender and translucent, add the garlic, cook one more minute then add the flour and cook for 30 more seconds.

3) Add the stock, cream, potatoes and seasoning, partially cover and simmer on medium low until the potatoes are falling apart tender. Adjust the seasoning to taste then add the bacon back in and serve with toppings of choice.

