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Baked Potato Soup

Prep Cook Time: 2 hours

SERVES 6

Ingredients:

4 Baking Potatoes
2/3 cup butter
2/3 cup all-purpose flour
6 cups Barber's Dairy milk
¾ teaspoon salt
½ teaspoon pepper
12 sliced cooked bacon, crumbled
5 ounces shredded cheddar cheese
1 (8 oz) Barber's Dairy Sour Cream

Steps

1. Bake potatoes for 1 hour in a 400 degree oven. Scoop out inside of the potatoes and set aside.
2. Melt the butter in a large skillet over medium low heat. Stir in the flour to make the roux. Cook about 1 minute stirring constantly. Gradually pour in the Barber's Dairy milk while stirring until all the milk has been added. Bring heat to medium and keep stirring until the soup mixture starts to get thick.
3. Add the potatoes, green onions, salt, pepper, bacon and cheese. Stir well and continue to heat for about 15 minutes allowing the flavors to blend. Stirring well, mix in the Barber's Dairy Sour Cream until well blended into the soup. Serve immediately.