

Baked Potato Soup

Soup:

- 4 Medium Baked Potatoes
- 3 Tablespoons Butter
- 1 Cup Diced White Onion
- 2 Tablespoons Flour
- 6 Cups Chicken Stock (I use Swanson Chicken Broth)
- 1/4 Cup Cornstarch
- 1 1/2 Cup Instant Mashed Potatoes
- 1 Teaspoon Salt
- 3/4 Teaspoon Pepper
- 1/2 Teaspoon Basil
- 1/8 Teaspoon Thyme
- 1 Cup Half & Half

Garnish:

- 1/2 Cup Shredded Cheddar Cheese
- 1/4 Cup Crumbled Bacon
- 2 Green Onions, chopped, green part only

Melt butter in large saucepan and sauté onion until light brown. Add the flour to the onions and stir to make a roux. Add chicken stock, cornstarch, mashed potato flakes, and spices to the pot and bring to a boil. Reduce heat and simmer for 5 minutes.

Cut baked potatoes in half lengthwise, scoop out the contents with a large spoon, discard skin and chop into chunks, about 1/2 inch in size. Add to the pot along with the half and half and bring soup back to a boil. Reduce heat and simmer for another 15 minutes until thick.

Ladle soup into bowls and top with cheese, bacon, and green onion.