

### **Baked Potato Soup**

- 4 large baking potatoes: Bake 1 hour and cool
- 2/3 cup margarine (or butter)
- 2/3 cup flour
- 6 cups milk
- 3/4 tbs salt
- 1/2 tsp pepper
- 4 green onions
- 12 slices bacon cooked & crumbled
- 1 1/4 cup shredded cheddar
- 8 oz sour cream

After baking, cut potatoes lengthwise and scoop out pulp.

Melt margarine (or butter) in heavy pan over low heat. Add flour and stir til smooth. Cook 1 minute stirring constantly. Gradually add milk and cook over medium heat, stirring constantly til mixture is thick and bubbly.

Add potato pulp, salt, pepper, 2tbs of onion, 1/2 cup bacon and 1 cup cheese. Cook until thoroughly heated; stir in sour cream. Add extra milk if needed for desired thickness.

Serve with remaining onion, cheese and bacon for toppings.