

Loaded Baked Potato Soup

Serves: 6-8 bowls

2/3 cup butter

2/3 cup flour

7 cups milk

4 large baking potatoes, baked, peeled and cubed (about 4 cups)

4 green onions, sliced (and then more for garnish)

12 bacon strips, cooked and crumbled

1 1/4 cups shredded cheddar cheese

1 cup (8 ounces) sour cream

3/4 teaspoon salt, plus more for seasoning

1/2 teaspoon pepper, plus more for seasoning

garlic salt, to taste

In a large soup kettle or Dutch oven, melt the butter. Stir in flour; heat and stir until smooth. Gradually add milk, stirring until thickened (about 10 minutes). Add potatoes and onions. Bring to a boil, stirring constantly.

Reduce heat and simmer for 10 minutes. Add remaining ingredients and stir until cheese is melted.

Season to taste with salt, pepper and garlic salt. Serve immediately.

Source: Adapted from [The Cooking Photographer](#)