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| Loaded Baked Potato Soup  Serves: 3-4 2 cups [chicken broth](http://recipes.robbiehaf.com/B/543.htm) 3 medium potatoes - peeled, cubed 2 green onions - trimmed, chopped 1/2 rib celery - minced 1/4 medium carrot - grated 2 tsp. distilled white vinegar 1 tsp. salt 1 1/2 cups milk mixed with ¼ cup flour 1/4 cup shredded cheddar cheese 1/4 cup shredded Colby Jack/Monterey Jack cheese 2 strips cooked bacon - crumbled | |  | | --- | |  | |
| Prepare vegetables as directed above. Bring first 7 ingredients to boil in a medium saucepan over medium-high heat. Cover and simmer over medium-low heat for 20 minutes, stirring occasionally.  Cover a plate with a paper towel. Place bacon strips on paper towel and cover with another paper towel. Cook about 2-3 minutes in the microwave until bacon is crisp. Crumble bacon.  Stir the milk/flour mixture into the soup, then stir in cheese and bacon. Simmer, uncovered, 5-8 minutes, or until thick, **stirring constantly**. | |