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| Loaded Baked Potato SoupServes: 3-42 cups [chicken broth](http://recipes.robbiehaf.com/B/543.htm)3 medium potatoes - peeled, cubed2 green onions - trimmed, chopped1/2 rib celery - minced1/4 medium carrot - grated2 tsp. distilled white vinegar1 tsp. salt1 1/2 cups milk mixed with ¼ cup flour1/4 cup shredded cheddar cheese1/4 cup shredded Colby Jack/Monterey Jack cheese2 strips cooked bacon - crumbled |

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| 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**. |