



Baked Potato Soup



3 medium Russet potatoes, baked (see baked potato tips)
3 T butter
1 c diced sweet onion
2 T flour
4 c chicken broth
2 c water
1/4 c cornstarch
1 1/2 cups instant mashed potatoes
1 t salt
1/2 t pepper
1 – 1½ c half-and-half

Garnish:

1/2 shredded cheddar cheese
1/4 c crumbled cooked bacon (see bacon tips)
2 green onions, chopped

Melt butter in large saucepan. Over medium heat, sauté onion until light brown. Whisk in flour. Slowly add chicken broth and water, stirring constantly. Whisk in cornstarch. Stir in instant mashed potatoes and salt and pepper. Bring to a boil, stirring constantly. Turn heat to low and simmer for 5 minutes. Meanwhile, peel and chop potatoes. Add to saucepan. Stir in 1 cup half-and-half. Simmer for 15 minutes or until thick. Add additional half-and-half if necessary. Serve garnished with cheese, bacon and onions.