

THE CULINARY

Playground



Baked Potato Soup

Makes 2-3 servings

1 large potato, baked
2 1/2 T butter
2 1/2 T all-purpose flour
2 c milk
2 bacon slices, pre cooked bacon, torn into small pieces
1/4 c shredded cheddar cheese
1/2 teaspoon salt
Generous pinch ground pepper
1/2 green onions (scallion), finely snipped, plus more for garnish
1/4 c sour cream, plus more for serving

Cut the potatoes in half lengthwise and scoop the flesh into a small bowl and mash with fork.
Set aside.

In a medium saucepan, melt the butter over low heat. Add the flour, stirring constantly for 1 minute until smooth. Gradually whisk in the milk and cook over medium heat, stirring constantly, until the mixture is thick and bubbling, 5 to 8 minutes.

Add the potato, cheddar, salt, pepper, green onions and bacon and cook over low heat just until heated through. Turn off heat and stir in the sour cream.

Garnish with shredded Cheddar, crumbled bacon and chopped green onions.