

Loaded Baked Potato Soup

Recipe by: DJ James, Culinary Services Director, Ida Culver House Ravenna
Approximately 6-8 servings

INGREDIENTS

3 cups chicken stock
2 cups heavy cream
4 russet potatoes, peeled and diced
½ pound bacon, cooked and diced
3 Tbsp bacon grease, reserved from cooked bacon
4 stalks celery, diced
1 yellow onion, diced
2 cups shredded cheddar cheese
4 green onions, diced for garnish

PREPARATION

Step 1

Dice and cook bacon, saving about 3 tablespoons of grease for sautéing.

Step 2

On medium heat, sauté the onion and celery in bacon grease in large saucepan or soup pot 8–10 minutes.

Step 3

Add chicken stock and potatoes. Simmer until potatoes are soft, about 20 minutes.

Step 4

Add heavy cream and simmer another 20 minutes.

Step 5

Add cheddar cheese and serve. Garnish with green onions.