

BAKED POTATO SOUP

2/3 cup butter

2/3 cup flour

6-7 cups milk

6 potatoes, cooked, cubed and peeled

3 to 4 green onions, chopped

12 bacon strips, cooked and crumbled

1 1/2 cups cheddar cheese

1 cup sour cream

3/4 to 1 tsp salt, to taste

1/4 to 1/2 tsp pepper, to taste

Bake potatoes until tender. Cool to handle. Peel and cube.

In large soup kettle, melt the butter. Stir in the flour, heat and stir until smooth. Gradually add the milk; stirring constantly until thickened.

Add potatoes and chopped onion. Bring to a boil, stirring constantly. Reduce heat, simmer 10 minutes.

Add remaining ingredients. Stir until cheese is melted.

Please bring to Hope Fellowship hot by Wednesday at 1:00 pm.

If you bring in a crock pot, please don't forget to pick up after the service.