

Baked Potato Soup-from The Frugal Girl



4 large baking potatoes
2/3 cup butter
2/3 cup flour
6 cups milk
3/4 teaspoon salt
freshly ground pepper to taste
4 green onions, chopped
12 slices bacon, crisp-fried and crumbled
1 1/4 cups shredded cheddar cheese
1 cup sour cream

Bake potatoes until tender; cool. Scoop out pulp into a small bowl and break up into pea-sized pieces.

Melt butter in a heavy saucepan over low heat; stir in flour. Cook for 1 minute, stirring constantly. Add the milk gradually. Cook over medium heat until thickened and bubbly, stirring regularly. Season with salt and pepper.

Add the potato pulp, 2 tablespoons green onions, 1/2 cup of the bacon, and 1 cup of the cheese. Cook till heated through.

Stir in sour cream (do not boil after this point). Sprinkle each serving with reserved green onions, bacon, and cheese.