Baked Potato Soup

Ingredients

- 2 Large Baking Potatoes
- 6 tbsps thinly sliced green onions
- 3 tbsps butter
- 3 tbsps all purpose flour
- 2 tbsps Snipped Fresh Dill or Chives
- 4 cups milk
- 2 cups Shredded American Cheese
- 1 pack bacon bits

Summary

Yield: 5
Source: Debi Quillen Renfrow (Jesse)
Prep Time: 1 1/2 hours
Category: Soups
Cuisine: Irish

Instructions

1. Bake potatoes-when baked-slice lengthwise and let cool. Then scoop out the whtie portion of potatoes and sit aside.

2. In large sauce pan cook 3 TBLS of green onion in hot butter over medium heat. Stir in flour, dill and milk. Add the milk all at one time.

Cook for 15 minutes or until thick and bubbly. Add the potatoes and 1 cup of cheese.

3. Top each serving with remaining cheese, bacon bits and green onions. Serve.