

# 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 white portion of potatoes and set 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.