

A Sutherland Belle

Loaded Baked Potato Soup with Crispy Dipping Spoons

INGREDIENTS

- 6 strips (uncooked) bacon cut into small pieces (plus more for topping)
- 3 Tablespoons butter
- 1 medium yellow onion chopped
- 3 large garlic cloves minced
- ½ cup all-purpose flour
- 4 lbs. gold potatoes peeled and diced into pieces no larger than 1"*see note below for crispy potato skins
- 4 cups chicken broth
- 2 cups milk
- 2/3 cup heavy cream
- 1 ½ teaspoon salt
- 1 teaspoon ground pepper
- ¼ - ½ teaspoon ancho chili powder*
- 2/3 cup sour cream
- Shredded cheddar cheese, chives, and additional sour cream and bacon for topping optional

INSTRUCTIONS

1. Place bacon pieces in a large Dutch Oven or soup pot over medium heat and cook until bacon is crisp and browned.
2. Remove bacon pieces and set aside, leaving the fat in the pot.
3. Add butter and chopped onion and cook over medium heat until onions are tender (3-5 minutes).
4. Add garlic and cook until fragrant (about 30 seconds).
5. Sprinkle the flour over the ingredients in the pot and stir until smooth (use a whisk if needed).
6. Add diced potatoes to the pot along with chicken broth, milk, heavy cream, salt, pepper, and ancho chili powder. Stir well.
7. Bring to a boil and cook until potatoes are tender when pierced with a fork (about 10 minutes).
8. Reduce the heat to simmer, and add approximately half*** of the soup to a blender (be careful, it will be hot!) and puree until smooth (half is about 5 cups of soup, but just eyeballing the amount will be fine. Alternatively, you can use an immersion blender.).
9. Return the pureed soup to the pot and add sour cream and reserved bacon pieces, stir well.
10. Allow soup to simmer for 15 minutes before serving.
11. Top with additional sour cream, bacon, cheddar cheese, or scallions.

Notes

*If you want to make **crispy potato skins**, add potatoes to a large baking tray and stab each one a few times with a fork. Coat in a drizzle of oil and a good pinch of salt and pepper. Bake in the

oven at 400F for 1 hour, or until deep golden, crispy, and soft right through the center (timings will depend on the size of the potatoes, so just be vigilant). Once the potatoes are cooked and are cool enough to handle, slice each one into 4 wedges. Scoop the potato out of each wedge and place it into a bowl to one side. Place the leftover skins back on the baking tray and coat in olive oil and a good pinch of salt & pepper. Place back in the oven at the highest temperature for around 5 minutes or until visibly crispy.

Add the reserved bowl of mashed potatoes to the soup. Simmer for 10 minutes or until soup thickens. Follow the remaining steps.

*If you haven't used ancho chili powder before, I recommend starting with 1/4 teaspoon and then taste-testing before increasing to 1/2 teaspoon if you like the taste.

If you want a **completely creamy soup you can puree all of it, just puree in batches, about half of the soup at a time. I prefer my potato soup with actual chunks of potatoes and prefer to puree just half of it.