

Bacon Cheddar Red Potato Soup

Ingredients

- Red Potatoes - 5
- Bacon Strips, diced - 3
- Onion, chopped - 1
- Garlic, minced - 1 clove
- Broth - 710 ml - 3 cup
- Flour - 45 ml - 3 tbsp
- Salt - 5 ml - 1 tsp
- Basil, finely diced - 5 ml - 1 tsp
- Black Pepper, ground - 1 ml - 1/4 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Set oven to 375 degrees F.
4. Bake the red potatoes in a baking pan for 30 minutes, or until tender.
5. In a large pan, cook the bacon until crisp. Drain reserving 1 tablespoon drippings. Set bacon aside.
6. Saute onion and garlic in the drippings until tender.
7. Stir in flour, salt, basil and pepper, mix well.
8. Gradually add broth. Bring to boil, then boil and stir for 2 minutes.
9. Add the red potatoes, cream and hot pepper sauce, heat through but do not boil.
10. Add bacon, cheese and parsley.

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