

The BEST Loaded Potato Soup



Ready in **1 hours 45 minutes**

Serves **8-10 people**

Ingredients

- 6-8 Medium Golden Potatoes (~4 Cups Diced)
- 1 Yellow Onion diced
- 3 Cloves of Garlic chopped (*more never hurts*)
- 1 Tbsp Avocado Oil (*canola or vegetable also works*)
- ½ Cup of Butter (*one stick*) + 1 Tbsp
- ½ Cup AP Flour
- 1 Pack of Bacon (*Turkey or Pork*)
- 4 Scallions Sliced (+1 for *Searing*)
- 3 Blocks of Cheese Shredded (**Sharp Cheddar, Muenster, and Gruyere** are great!)
- 6 Cups of Broth (*we used chicken & beef; veggie broth works just fine*)
- 1 Cup of Heavy Cream (*half-&-half is a good substitute*)
- ½ Cup Sour Cream (optional) + more for serving

- Salt + Pepper to taste

Preparation

1. **Get yourself a pot.** A nice big 4–6-quart pot. Take your **bacon** of choice, we used **turkey** (this will matter later so take note) and slice it into ½ inch pieces. Now put all of that sliced bacon into your pot turning the heat to medium. Cook the bacon on until it is beginning to crisp with very few soft pieces left, **but don't burn it.**
2. Next, we can remove the bacon leaving as much oil in the pan as possible. Now the reason what kind of bacon you use matters is that **turkey bacon** produces significantly less oil when cooked. This is where, if needed, you can add **1 Tbsp of Avocado Oil & 1 Tbsp Butter** to help with the cooking process.
3. Now we add our **diced onion** to the pot of bacon oil. Stir frequently, coating the onion with all that goodness, and once the onions become translucent (*partially see through*) toss that chopped garlic in as well. Cook until the onion just begins to brown.
4. Once the onions begin to lightly brown, we want to melt that stick of butter. Once melted, add in the ½ cup of flour then stir stir stir! The ingredients should begin to come together in what's known as a roux. You will know the roux is finished once the pot begins to smell faintly nutty.
5. **You will need a whisk for this.** Add the **6 cups of broth** to the roux and stir with that whisk. We're going to break apart the roux inside of the broth so that the soup thickens properly. Bring this to a simmer after mixing thoroughly.
6. After coming to a simmer add in your: **diced potatoes, chopped scallions, garlic powder,**

onion powder, salt & pepper. Turn to high heat and bring to a boil, then down to medium for a simmer. Stir occasionally. Cook until potatoes are fork tender.

7. Lower the heat and add **heavy cream (and sour cream if your soup is too loose).** Keeping at a low heat, add shredded cheese in batches stirring frequently. We're trying to melt the cheese to make it a part of the soup without letting it fall and sit at the bottom of the pot (**where it will burn!**)
8. Add back $\frac{3}{4}$ of the bacon that was removed. Stir, serve, and top with more **cheese, bacon, sour cream, and scallions!**

Notes, Tips & Tricks

Turkey is a leaner meat and may need a little help browning. You can add a drizzle of oil to the bottom of your pan to help the turkey bacon crisp up.

We decided on the roux as not only would it add more flavor, but it would pick up all the goodies we had just cooked in the pot we were using.

The point of using heavy cream or half & half is to give a creamy base to your soup without it just tasting *thick*. Potatoes naturally have starch and will thicken your soup on their own (like a built-in slurry). Depending on ratios and ingredients, it's really your preference on soup viscosity, and that's where your choice of adding sour cream comes into play.

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