

BAKED POTATO SOUP

Ingredients:

3 lbs. Redskin potatoes, cubed
1/4 c. margarine
1/4 c. flour
2 qts. Half and Half
16 oz. Pasteurized process cheese
spread, melted
1 t. pepper sauce
White pepper and garnish to taste

Garnish: crumbled bacon, shredded
Cheddar cheese, snipped fresh chives.

Directions:

Cover potatoes with water in a large
saucepan; bring to a boil. Boil for 10
minutes, until almost cooked; drain and
set aside. Melt margarine in large Dutch
oven; add flour, mixing until smooth.
Gradually add Half & Half, stirring
constantly over low heat. Continue to stir
until smooth and beginning to thicken.
Add melted cheese; stir well. Add
potatoes, sauce and seasonings. Cover
and simmer over low heat for 30
minutes. Sprinkle with garnishes as
desired.

Makes 8 servings.

