

# Loaded Baked Potato Soup

written by The Recipe Exchange | June 4, 2015

## **Ingredients**

1/2 med. onion – chopped  
1/2 cup butter OR margarine  
3 cups water  
2 tsp. chicken bouillon granules OR 2 chicken bouillon cubes  
1 bay leaf  
1 tsp. celery salt  
1 tsp. salt  
3 cups diced potatoes  
1 cup thinly sliced carrots  
1/4 cup water  
2 Tbls. flour  
1 can evaporated milk – low fat okay  
2 cups chicken broth  
3 med. potatoes – peeled, cubed  
2 green onions – trimmed, sliced  
1/2 rib celery – minced  
1/4 med. carrot – grated  
2 tsp. distilled white vinegar  
1 tsp. salt  
1 1/2 cups milk mixed with 2 Tbls. all-purpose flour  
1/4 cup shredded cheddar cheese  
1/4 cup shredded Monterey Jack cheese  
2-6 strips cooked bacon – crumbled

## **Directions**

Bring first 7 ingredients to boil in a saucepan over medium-high heat. Cover and simmer over medium-low heat for 20 minutes, stirring occasionally. Whisk the milk/flour mixture into the soup, then stir in cheese and bacon. Simmer, uncovered, 5-8 minutes, or until thick, stirring constantly.