

Sour Cream Potato Soup

written by The Recipe Exchange | June 4, 2015

Ingredients

2 cups water
1 med. onion – chopped
3 med. potatoes – peeled, diced
1/2 tsp. salt
1/2 tsp. celery salt
1/4 tsp. pepper
16 oz. tub sour cream – low fat okay
3 slices bacon – fried crisp, crumbled

Directions

In a saucepan, combine the first 6 ingredients.
Bring to a boil, then reduce to a simmer for 20 minutes, until potatoes are softened.
Remove from heat; do not drain.
Stir in the sour cream.
Blend smooth in blender, if desired.
Top with crumbled bacon and serve with rye bread.