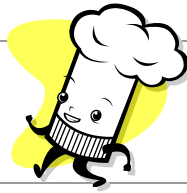




Loaded Baked Potato Soup



Long Family

Ingredients:

4 LARGE	BAKING POTATOES
2/3 CUP	BUTTER
2/3 CUP	ALL-PURPOSE FLOUR
6 CUPS	MILK
3/4 t	SALT
1/2 t	PEPPER
4	GREEN ONIONS, CHOPPED AND DIVIDED
12	BACON, COOKED, CRUMBLD AND DIVIDED
SLICES	
1-1/4	CHEDDAR CHEESE, SHREDDED
CUP(5oz)	
1 (8oz)	SOUR CREAM
PKG	

Directions

Bake potatoes with skins; let cool. Cut potatoes in half, scoop out pulp, set aside. Discard skins.

Melt butter over low heat in large saucepan; add flour, stirring until smooth.

Cook 1 minute; stir constantly. Gradually add milk; cook over medium heat until thickened and bubbly, stirring constantly.

Add potato pulp, salt, pepper, 2 tablespoons green onions and 1 cup of cheese.

Cook until heated then add sour cream. Add extra milk, if necessary for desired thickness.

Serve with remaining onion, bacon and cheese.

Servings: 8-10