

Cream of Potato Soup

1/2 cup butter

1 cup chopped onions

6 cups peeled and cubed potatoes

1 quart chicken broth

2 cups water

1 tsp salt

1/2 cup heavy cream

1 1/2 cup whole milk or half-and-half

1 cup sour cream

1/4 cup thinly sliced green onions/chives

1 cup shredded cheddar cheese

10 bacon strips, cooked and crumbled

Melt butter in a large pot over medium-low heat. Add onions and cook, stirring occasionally, until tender but not browned. Add potatoes, broth, water, and salt; bring to boil and cook until potatoes are fork-tender.

Lightly smash potatoes with a potato masher or fork. Do not make mashed potatoes! Add cream and milk/half-and-half; stir. If too thick, stir in additional broth or milk. Season with additional salt and/or pepper to taste. Simmer until warm/hot.

Top individual bowls of soup with sour cream, green onions or chives, cheese, and bacon.