

# LOADED BAKED POTATO SOUP

## Ingredients

- 1 pound bacon, roughly chopped
- 1 medium yellow onion, diced
- 1 large carrot, peeled and diced
- 3/4 cup diced celery
- 4 large russet potatoes, peeled and diced
- 4 medium red potatoes, diced
- 1/4 cup flour (I used gluten-free blend)
- 2 cups chicken or vegetable stock
- Coarse salt, to taste
- Freshly ground pepper, to taste
- 4 cups heavy cream

## Directions

1. In a 6- to 8-quart stockpot over medium heat, carefully fry bacon until crisp. Remove bacon and drain on paper towels. Reserve half for garnish. In the bacon fat, cook onions, carrots, and celery until the onions are translucent. Add potatoes and cook for 4 minutes, stirring occasionally.
2. Sprinkle in flour and stir constantly over low heat about 5 to 7 minutes until mixture has thickened slightly. Add stock and half of bacon. Season with salt and pepper.
3. Over medium-high heat, bring the soup to a simmer and cook for 25 minutes, or until the potatoes are soft. Mash some of the potatoes for thicker, creamier texture. Add cream and simmer for 5 minutes.
4. Adjust thickness by adding water or stock. Soup should have a creamy consistency.
5. Season to taste, and garnish with toppings (chives, sour cream, shredded cheeses) if desired

**Source: Official Disney Parks Cookbook (Brandon)**