

Recipe: **Homemade Potato Soup**

Serves: 6

Prep Time: 10 mins.

Cook Time: 10-15 mins.

Ingredients:

3 Tablespoons butter

2 medium onions, diced

4 cups potatoes, peeled and cubed

2 large carrots, peeled and diced

3 cups milk

4 cups chicken broth

½ lb bacon cooked and crumbled

2 teaspoons Basil

Directions:

Melt butter in a large Dutch oven. Add onions and cook until tender. Add chicken broth, potatoes, carrots, and seasoning. Cover and cook gently until potatoes are tender (10-15 minutes). Stir in milk and crumbled bacon. Bring back to a simmer. Thicken as desired with potato flakes or a flour/milk roux. Serve with extra bacon crumbled over the top.



