



Creamy Potato Bacon Soup

Made with ♥ By Shannon

Prep time: 10 minutes
Cook time: 50 minutes
Servings: 8

Ingredients:

1 lb. bacon, cut into 1 inch pieces
1 large yellow onion, diced
6 stalks celery, diced
4 cups chicken stock
5 Tbsp. flour
4 cups whole milk
4 large russet potatoes, peeled and large diced
1 ½ – 2 tsp salt
Black pepper
2 Tbsp. dried parsley

Directions:

1. Place a large pot over medium heat. Add bacon pieces and cook until crispy. Remove bacon and set aside.
2. To the bacon fat, add diced onion and celery. Cook until soft, approximately 5-6 minutes. Then add the flour and stir for about 30 seconds.
3. Slowly add milk and chicken stock and whisk until there are no lumps.
4. Add potatoes and bring to a boil. Reduce heat and simmer until potatoes are tender, about 30 minutes.
5. Add salt, pepper, and also parsley flakes. Stir.
6. Serve with garnish if desired.