

Potato Bacon Soup

6 slices chopped, cooked bacon

1 yellow onion

3 medium sized peeled, chopped carrots

6 Russet Potatoes, cubed

8 cups chicken stock

3 tbs. Flour

1 cup Milk

½ cup Heavy Cream

Salt & Pepper to taste

½ Block Shpoppy Shawn's Shmoked Cheese, grated

Cook bacon, remove from grease. Add onion, carrots and celery to bacon grease and sauté.

Combine chicken stock, potatoes, bacon, onion, carrots and celery and bring to a simmer. Simmer until the potatoes are tender.

Whisk together flour & milk. Add to the soup and simmer another 5 minutes.

Remove about two-thirds of the soup and puree in blender. Mix back into the soup and season to taste. Stir in heavy cream and Shmoked Cheese.