

Potato Cheese Soup

- 3 large baking potatoes
- 2/3 cup butter
- 2/3 cup all purpose flour
- 6 cups milk
- 4 green onions, chopped
- 12 slices cooked bacon, crumbled
- 1 ¼ cup (5 ounces) shredded cheddar cheese
- 1 8-ounce carton sour cream
- ¾ teaspoon salt
- ½ teaspoon pepper

Bake potatoes until done. Cool. Cut in half lengthwise. Scoop out pulp and set aside. Melt butter in heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk, stirring over medium heat until thick and bubbly. Add potato pulp, salt and pepper, 2 teaspoons of green onions, ½ cups bacon and 1 cup cheese. Cook until heated thoroughly and stir in sour cream. Add more milk if necessary (but it should be served thick). Serve with remaining green onions, bacon and cheese on top. This makes about 10 cups.