

Creamy Potato Bacon Soup

1 Pound	<i>Chopped Bacon</i>
2 Cups	<i>Diced Onion</i>
½ Cup	<i>Diced Carrot</i>
½ Cup	<i>Diced Celery</i>
6 – 7 Cups	<i>Cubed Potato</i>
2 Cans	<i>Cream of Chicken Soup</i>
2 Cups	<i>Sour Cream</i>
2 ¼ Cups	<i>Milk or Cream (as preferred)</i>
To Taste	<i>Salt</i>
To Taste	<i>Pepper</i>
To Taste	<i>Diced Green Onions</i>

- 1. Cut bacon into small chunks and then fry it for about 5 minutes. Partially frozen bacon is a bit easier to cut.**
- 2. Add the chopped onions, carrots and celery. Sauté for 3 to 4 minutes until tender. Drain and put aside.**
- 3. Cook cubed potatoes in a large pot in 2 1/2 cups of water. Make sure to measure the water as you will be using this water for the soup. Cook for 15 minutes until tender.**
- 4. Add sour cream to the potatoes, stirring well.**
- 5. Add 2 cans of cream of chicken soup and stir.**
- 6. Add bacon and onions and stir.**
- 7. Gradually add milk or cream while stirring.**
- 8. Heat, but do not allow the soup to boil.**
- 9. Serve with salt, pepper and green onions to individual preferences.**