

Houlihan's Baked Potato Soup

Ingredients:

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1 1/2lbs. baking potatoes

1/4lb. Butter

2C. yellow onion -- diced

1/3C. flour

5C. Water

1/4C. low sodium chicken base

1C. instant potato flakes

3/4tsp. dried basil

1/2tsp. Tabasco sauce

1C. heavy cream

1C. milk

salt -- to taste

white pepper -- to taste

Directions:

Preparation Instructions:

Preheat oven to 400. Prick washed potatoes & bake until a fork pierces to the center easily. Remove potatoes from oven & allow to fully cool. Remove skin & cut potatoes into 1/2" cubes. Set aside. Melt butter in a large saucepan. Add onions & saute over low heat for 10 minutes or until onions are translucent. Don't allow onions to burn. Add flour to onions & butter and cook 4 - 5 minutes, stirring well until flour is absorbed. In a separate container, combine water, chicken base, potato flakes & seasonings. Stir or whisk thoroughly to eliminate lumps. Add slowly to onion mixture, stirring constantly so no lumps form. Increase to medium heat & continue cooking until the soup begins to gently simmer. Add milk & cream, stirring until smooth & lightly thickened. Simmer for 15 minutes. Do not boil. Soup should just simmer lightly. Add cubed baked potatoes & stir to combine. Remove from heat & serve. Top each serving with grated cheddar cheese, sliced scallions and bacon.