Hearty Baked Potato Soup

Serves 4

Serve along with cornbread, a salad, or some home-canned fruit and you’re set.

Ingredients

- 3 large russet potatoes, cleaned, skins pierced 3-4 times with a fork
- 1/4 cup butter or margarine
- 1 small yellow onion, chopped
- 2 cloves garlic, minced
- 1/4 cup flour
- 2 cups chicken broth (or one 14-ounce can)
- 12 ounces evaporated milk (I use the fat-free kind)
- 2 tsp seasoned salt
- Optional toppings: shredded cheese, diced ham or crumbled bacon, chives or scallions, Tabasco sauce, croutons

Instructions

1. Microwave the potatoes 8-9 minutes until baked through. Set aside to cool slightly.
2. Melt the butter in a soup pot over medium-high heat and add onion. Cook 6-7 minutes until softened.
3. Add minced garlic and cook 30 seconds, until fragrant.
4. Add flour and stir several minutes to make a thickened roux. Gradually stir in evaporated milk and broth.
5. Scoop the pulp from one potato, mash it slightly and add to soup.
6. Cook soup on medium to bring to a boil. Add seasoning salt (to taste).
7. Dice the remaining two potatoes and empty skin of the third potato. Add to soup and heat through.
8. Serve alone or topped with anything that sounds good to you.

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