

# Potato Soup

Recipe by: unknown, modified by the O'Connor clan

Servings: 6

Amount	Ingredient	Prep Notes
1 pound	bacon	chopped
4-5 pounds	potatoes	peeled and cubed
pinch	pepper	
1/4 cup	dry minced onion	
3 cups	milk	
3 cups	chicken broth	
	cheddar cheese	to taste

- brown the bacon on medium-high, remove onto a paper towel lined plate to cool
- add potatoes to the pan with the bacon grease, stir
- add pepper, onion, milk, and chicken broth
- bring to a simmer on medium-high, then reduce heat to medium and cook for 20-40 minutes until potatoes are softened
- stir every 10 minutes
- mash potatoes until soup is a smooth texture with small lumps
- add up to 1 cup milk or cream to soup if it needs thinned
- serve with browned bacon and cheese

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- *note:* can use a whole onion, minced, if preferred. chop and cook gently over medium heat in the bacon grease until softened before adding the potatoes. do not let onions brown.
  - *note:* original recipe calls for 1 teaspoon parsley added before serving. we quite often forget this, so it's a to taste type of ingredient.