

# Our State eats



## Stuffed Baked Potato Soup

*Yield: 8 servings.*

- 1 pound thick-cut sliced bacon
- ½ cup chopped yellow onions
- 4 russet potatoes, baked and peeled
- ⅔ cup all-purpose flour
- 2 cups whole milk
- 3 cups chicken stock
- 1 teaspoon salt
- 2 teaspoons fresh ground black pepper
- 2 cups sharp cheddar cheese, shredded
- 1 (8-ounce) container sour cream
- 6 chives, chopped

In a skillet, cook bacon until crispy. Remove bacon from skillet and place on paper towels to drain. On medium-high heat, add 3 tablespoons of bacon drippings to stockpot or Dutch oven. Stir in onions and sauté for 5 minutes.

Cut baked potatoes into 1-inch cubes and set aside. Chop cooked bacon and set aside.

In a small mixing bowl, whisk together flour and milk. Pour milk and flour mixture into hot skillet with cooked onions. Stir until milk thickens. Add chicken stock, salt, pepper, and 1½ cups of cheese. Whisk ingredients until cheese has melted. Add sour cream and stir. Add potatoes and simmer for 10 minutes. Garnish with bacon, cheese, and chives.

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