

Potatoe Soup

6 medium to large potatoes peeled and cubed

1/3 cup butter

2/3 cup flour

6 cups milk

1 t chicken bouillon or bouillon concentrate

2 green onions chopped

1 cup sour cream

2 cups crisp bacon, cooked crisp and crumbled

Place potatoes in large pot, cover with water and place on high heat to boil until fork tender. Drain potatoes. Meanwhile, melt butter in a large pot over medium low heat. Add flour and stir until mixture is bubbly. Gradually add milk stirring constantly until thickened. Add bouillon, green onions, cooked potatoes, sour cream and bacon. Season to taste. Serve potatoes with grated cheddar cheese over top and a thick slice of bread.

Serves 8-10. If you have leftovers, the soup will thicken up so you will need to add more milk or some chicken broth when you reheat it.