

Slow Cooker Loaded Baked Potato Soup

Submitted by Tammy Bidinger, 2nd Grade Teacher



Ingredients

- 10 cups potatoes about 3-4 large russet potatoes peeled and diced
- 2.5 small onion chopped
- 7.5 cups chicken broth
- 10 TBSP butter
- ½ cup of flour
- ½ cup sour cream
- 3 ¾ cup heavy cream (half and half will also work)
- Salt and pepper to taste

Optional Toppings

- Bacon cooked and crumbled (save some bacon grease)
- Cheddar cheese
- Green onions

Instructions

1. **Add potatoes, diced onions, and chicken broth to your slow cooker. Cook on low 4-6 hours or high 3-4 hours until potatoes are tender.**
2. **About 30 minutes before it's done, in a medium saucepan, melt the butter. Whisk in flour and cook until bubbly. Slowly add heavy cream, sour cream. The mixture should be thick. Add this to the soup and stir. Continue to cook in a slow cooker for 20-30 minutes.**
3. **Serve with toppings, or you can stir them into the soup.**

Notes: Serves 20