

Cheese and Potato Soup

Publix Cheese Guide

Servings: 8

1/2 cup butter

1/2 cup flour

6 cups milk

4 large baking potatoes, baked, peeled and cubed

4 green onions, thinly sliced

12 strips bacon, cooked and crumbled

2 cups cheddar cheese, shredded

1 cup sour cream

3/4 teaspoon salt

1/2 teaspoon pepper

Melt butter in a large saucepan over low heat. Stir in flour until smooth and bubbly. Cook mixture for 2 to 3 minutes.

Increase heat to medium and gradually stir in the milk. Cook until slightly thickened, about 15 minutes.

Add potatoes and onions, stirring occasionally, until soup begins to bubble. Reduce heat; simmer gently for 10 minutes.

Add remaining ingredients; stir until cheese is melted.

Serve hot.

Per Serving (excluding unknown items): 548 Calories; 38g Fat (61.6% calories from fat); 20g Protein; 33g Carbohydrate; 2g Dietary Fiber; 107mg Cholesterol; 756mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 6 1/2 Fat.