
Mashed Potato Soup

Rachel Ray

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drizzle extra-virgin olive oil
6 slices bacon, chopped
4 tablespoons butter
1 medium onion, chopped
4 tablespoons flour
1 quart chicken stock
2 cups leftover mashed potatoes
8 ounces yellow cheddar cheese, shredded
chopped chives (for garnish)

In a medium pot or Dutch oven, heat a drizzle of olive oil over medium-high heat. Add the bacon and cook until crispy. Remove the bacon with a slotted spoon to a paper towel-lined plate. Reserve.

Drain off the excess bacon fat from the pot. Add the butter. When it is melted, add the onion and cook until softened, about 5 minutes. Sprinkle flour into the pot and cook, stirring with a wooden spoon, for 1 minute. Whisk in the chicken stock and bring to a boil. Cook until slightly thickened, about 2 to 3 minutes.

Whisk in the mashed potatoes. Then stir in the cheddar cheese with a wooden spoon. Cook until the potatoes are hot and the cheese is melted.

Transfer to a serving bowl. garnish with the reserved bacon and chopped chives.

Soups, Chili, Stew

Per Serving (excluding unknown items): 869 Calories; 66g Fat (72.2% calories from fat); 20g Protein; 37g Carbohydrate; 3g Dietary Fiber; 156mg Cholesterol; 9667mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 12 Fat.