

### Baked Potato Soup

4 large potatoes, baked  
2/3 cup margarine  
2/3 cup flour  
6 cups milk  
3/4 teaspoons salt  
1/2 teaspoon pepper  
4 green onions, chopped or a  
handful of fresh chives  
12 slices bacon, cooked and  
crumbled  
1-1/4 cups shredded cheese  
1 cup sour cream or plain yogurt

Cool potatoes. Scoop baked potatoes out of skins in chunks. (You can leave skins on potatoes if you like.)

In large saucepan, melt margarine. Add flour and milk and cook until white sauce has thickened.

Stir in potatoes, salt, pepper, 1 teaspoon green onions, 1/2 cup crumbled bacon and 1 cup cheese. Stir until mixture is heated and cheese has melted. Stir in sour cream and heat. Do not boil because sour cream will curdle.

Serve in individual bowls with a garnish of remaining green onions, bacon and cheese. Serves 6.

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