

Zesty Potato Soup - Holiday Party Recipes

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A creamy and zesty potato soup recipe with a hint of heat from Tabasco sauce.

Ingredients

- o 3 lbs red potatoes scrubbed
- o 4 TBS (1/2 stick) butter
- o 1/2 cup all purpose flour
- o 4 cups whole milk
- o 1 cup 1% milk
- o 1 cup chicken stock
- o 1 lb Velveeta Cheese
- o Salt and pepper to taste
- o 1-2 tsp Original Tabasco
- o Garnish:
- o 8 Oz. bacon
- o 1 cup shredded cheddar cheese
- o 1/2 cup fresh chives, chopped

Instructions

1. can prepare ahead:
2. dice and cook bacon in a pan until browned. Drain and set aside. Cut potatoes into 1/2" cubes and boil in a larger pot with water to cover. Boil 10 min, drain and set aside.
3. In large soup pot melt the butter, add the flour and whisk until a smooth paste. Slowly add the milk and chicken broth, continue to whisk. When it begins to thicken, add the cheese.
4. Add the potatoes and season to taste with salt and pepper. Add Original Tabasco. Lower heat to a simmer and cover. Cook 30 min, stirring often.
5. Put in bowls and garish with bacon, cheese and chives.

Recipe by **Nap-time Creations** at <http://nap-timecreations.com/2014/11/zesty-potato-soup-recipe.html>

