

Baked Potato Soup



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Soup

- 3 large baking potatoes
- 1 cup water
- 1 chicken flavored bouillon cube
- 1/2 to 3/4 cup milk
- 2 teaspoon dried chives
- 1 teaspoon dried minced onion
- 1/2 teaspoon dried minced garlic
- Dash ground cayenne pepper
- 3/4 cup sour cream
- 1/2 cup shredded Cheddar cheese
- 1/4 cup real bacon bits

Garnish

- Real bacon bits
- Shredded Cheddar cheese
- Dried chives, or sliced green onions

Clean potatoes. Pierce top of potato with a fork 4 to 5 times equally spaced along the length of each potato. Lightly salt potatoes to taste. Place potatoes on a paper towel on a microwave-safe plate.

Cook on high for 10 to 12 minutes. Remove potatoes from microwave and let cool 10 minutes.

Meanwhile, heat water in a large microwave-safe bowl for 2 minutes. Add bouillon cube and stir to dissolve. Add milk, chives, onion, garlic, and cayenne pepper. Stir. Set aside.

Peel and chop cooked potatoes. Add to liquid ingredients. Cook on high for 12 minutes, stirring every 3 minutes. Remove from microwave and mash potatoes with a fork. Add sour cream and mix well. Add cheese and mix until melted. Add bacon bits and mix well. Garnish with bacon bits, cheese, and chives or green onions.

Serves 3

Cook's Note: Recipe was tested in a 700 watt microwave oven with a turntable. For a more liquid soup, add an additional 1 cup milk.

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