

CopyCat Chili's Baked Potato Soup

Ingredients

2 1/2 pounds russet potatoes washed and peeled
4 ounces butter
1/2 cup all-purpose flour
1 1/2 quarts chicken stock
2 cups heavy cream
2 teaspoons salt
1 teaspoon ground white pepper
1/2 cup crumbled bacon to garnish
1/2 cup chopped chives to garnish
1/2 cup shredded Cheddar cheese to garnish

Directions

Cut potatoes into 3/8-inch cubes. Place the potato cubes in a bowl and add enough water to cover the potatoes. Soak for 5 minutes.

Melt the butter in a large pot over medium heat. When the butter has melted, add the all-purpose flour. Cook on medium heat for about 1 minute. The mixture should become fragrant and smell like pie dough.

Add the chicken stock and heavy cream. Stir until the soup thickens.

Drain the potatoes and add them to the pot.

Season with salt and ground white pepper.

Cook until the potatoes are fork tender, about 30 minutes.

Serve garnished with crumbled bacon, chopped green onions, and shredded cheese.