

# CopyCat Chili's Loaded Baked Potato Soup

## Ingredients

1 pound hickory-smoked bacon divided by 2  
32- ounces low sodium chicken broth may sub with water  
5-6 large Russet potatoes scrubbed, peeled and diced  
1 large Vidalia onion chopped  
8 ounces sour cream  
1 cup heavy cream  
12 ounces extra-sharp cheddar cheese freshly grated -4 ounces reserved  
 $\frac{1}{4}$  cup all-purpose flour or a gluten-free thickener  
 $\frac{3}{4}$  cup ice water  
kosher salt to taste  
fresh ground peppercorns to taste  
1 bunch green scallions thinly sliced

## Directions

Heat a large Dutch oven on the stove top for a few moments on medium heat, arrange bacon strips in Dutch Oven and cook until crisp. Remove from Dutch oven and place on a plate lined with paper towels to remove excess oils from bacon.

Drain Dutch Oven of Bacon grease and either reserve for later use or dispose of in proper manner, do not wash the Dutch Oven; place 32-ounces of chicken broth in Dutch Oven along with 5-6 large Russet potatoes that have been diced, 1 large chopped Vidalia onion, use kosher salt to your taste to season broth (I used about 1 teaspoon in mine) Cook potatoes on medium heat about 25 minutes (they will slightly break down which is perfectly normal and expected.) Reduce heat to low at this time.

Chop crisp bacon and divide in 2, add  $\frac{1}{2}$  of chopped crisp bacon

to the Dutch oven along with potatoes and Vidalia onion. Add 8 ounces of sour cream, 1 cup of heavy cream, 8 ounces of freshly grated sharp cheddar cheese, kosher salt. and freshly ground pepper, stir till all ingredients are incorporated and cheese has completely melted.

In a large measuring cup or bowl large enough to hold  $\frac{1}{4}$  cup of flour and  $\frac{3}{4}$  cup of ice water, whisk together flour and ice water till flour is completely dissolved. Once completely, dissolved add mixture to Dutch Oven slowly stirring the entire time. Continue cooking on very low heat for about 15 minutes till completely thickened.

Once done remove from heat, place in serving bowls and top with bacon, reserved extra sharp cheddar cheese, and sliced green scallions.