

CopyCat O'Charley's Baked Potato Soup

Ingredients

3 pounds red potatoes
1/4 cup butter melted
1/4 cup all-purpose flour
8 cup half-and-half
16 ounces Velveeta cubed
1/2 teaspoon white pepper
1/2 teaspoon garlic powder
1 teaspoon hot pepper sauce
1/2 pound bacon
1 cup shredded Cheddar cheese
1/2 cup fresh chives, chopped
1/2 cup fresh parsley, chopped

Directions

Cook bacon until crisp. Crumble bacon and set aside.

Dice unpeeled red potatoes into 1/2-inch cubes.

Place potatoes in a large Dutch oven, cover with water, and bring to a boil. Let boil for 10 minutes or until 3/4 cooked.

In a separate large Dutch oven, combine melted butter and flour, mixing until smooth.

Place over low heat and gradually add half-and-half, stirring constantly. Continue to stir until smooth and the liquid begins to thicken.

Add Velveeta and stir well.

Drain potatoes and add to cream mixture.

Stir in pepper, garlic powder, and hot pepper sauce. Cover and cook over low heat for 30 minutes, stirring occasionally.

Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives, and parsley.