

CopyCat O'Charley's Loaded Potato Soup

Ingredients

3 pounds Red Potatoes
1/4 cup Butter, melted
1/4 cup Flour
2 quarts Half-and-Half
1 pound block Velveeta Cheese, melted
White Pepper, to taste
Garlic powder, to taste
1 teaspoon Hot Pepper Sauce
1/2 pounds Bacon, fried crisply
1 cup Cheddar Cheese, shredded
1/2 cup fresh Chives, chopped
1/2 cup fresh Parsley, chopped

Directions

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

Place in a large Dutch oven, cover with water and bring to a boil.

Let boil for 10 minutes or until almost cooked.

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

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

Add melted Velveeta. 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.