**Baked Potato Soup**

**“A soup or sauce is only as good as its base and its base is its stock.”**

Ingredients

3 bacon strips, minced or crumbled

1 small onion, small dice

1 clove garlic, minced

½ c. butter

½ c. flour

1 tsp. salt

1 tsp. dried basil

½ tsp pepper

2 cups chicken broth

2 large baked potatoes, peeled and cued

1 cup half-and half cream

1 cup milk

Shredded Cheddar cheese

1 green onion

In a large saucepan, cook bacon until crisp. Drain,. Set bacon aside. Saute onion and garlic in the drippings until tender and transparent. Stir in flour, salt, basil and pepper; mix well and cook for about a minute. Whisk in hicken broth. Stir until thickened. Add milk and half-and-half and heat until thickened. Bring to boil stirring constantly for 2 minutes. Add the potatoes and heat through but do not boil. Add more milk if too thick. Garnish with bacon, cheese and green onion. .