

Cheese and Baked Potato Soup

Ingredients

- 5 lb potatoes
- 2 1/2 tsp salt
- 1 large onion
- 2/3 tsp black pepper
- 5 tsp minced garlic
- 8 oz Mountain Valley Sharp Cheddar
- 1 lb bacon
- 8 oz Der Alpen Kase
- 4 cups heavy cream
- 1 tsp fresh parsley

- 2-8 oz packages of cream cheese
- 2 tsp fresh chives

Instructions

- Chop potatoes to approximately ½ x ½ inch cubes.
- Chop onion and garlic to approximately ¼ x ¼ inch cubes.
- Cook chopped potatoes, onion and garlic until tender.
- Fry bacon and add fried bacon and dripping and heavy cream.
- Add cream cheese and mash lightly to blend.
- Season with salt and pepper.
- Heat thoroughly, but be careful not to boil.
- Add cheeses and blend, stirring constantly.
- Garnish with parsley and chives.

Serves 8

