

## A recipe from: Crock-tober Fest—A Slow Cooker Feast

### Creamy Potato Soup

**Serves:** 8

#### **Ingredients:**

12 slices cooked bacon; cut up  
5 C. chicken broth  
6-7 medium sized Yukon gold potatoes; diced  
1 medium sweet onion  
½ C. sour cream  
2 C. shredded cheddar cheese  
3 tsp. minced garlic  
1 TBSP parsley  
Salt and Pepper to taste  
3 TBSP cornstarch  
12 oz. evaporated milk (or heavy cream or half and half)



#### **Directions:**

Cook potatoes. Then add with onion, garlic, cooked bacon, parsley, and chicken broth to the slow cooker. Stir and cook for 6-8 hours on low or 3-4 on high.

Make the cornstarch mixture: Combine cornstarch and evaporated milk (or heavy cream or half and half) and whisk until fully dissolved. Add the mixture to the slow cooker and stir.

Mash potato mixture and wait another 30 minutes for soup to thicken. Add in cheddar cheese and sour cream; stir. Season with salt and pepper if desired.

Healthy recipe adjustments:

- Use lean turkey bacon instead of higher fat bacon options
- Use low fat or fat free cheese and sour cream
- Try not to use added salt; rather use more of other herbs and spices for extra flavor
- Try adding broccoli or another vegetable for a different spin



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