

Nurses AR Spud-Tacular

Loaded Baked Potato Soup

Ingredients:

- ½ lb of margarine (use at least 60% vegetable oil content)
- 1 c. Kentucky Kernel seasoned flour (you can get this in the baking aisle at Wal-Mart)
- 2 c. heavy cream
- 3 quarts milk
- 1 lb. Velveeta cheese
- Peel and dice 5-7 pounds of potatoes (depending on how many you like in yours! We use 5 lbs.)
- 3-4 TBSP Franks Red Hot sauce (depending on your taste. We use 4)
- Crumbled bacon, chopped green onion, and shredded cheese for garnish

Directions:

- Peel and dice potatoes and simmer in water until tender (do this first and they will be done about the same time as your soup).
- Melt margarine over medium-high heat, once beginning to bubble, add Kentucky Kernel and stir to make a roux, cook for about a minute until it begins to thicken then add heavy cream.
- Once well combined, add the milk.
- Reduce to medium heat.
- You MUST stir constantly to avoid scorching. Keep stirring until it thickens. (It will begin to “breathe” which is just short of a boil.) This will take about 30 minutes.
- Once thickened, add the Velveeta and stir until melted. Then add hot sauce and stir until combined.
- Drain potatoes and fold into the soup.
- Garnish as desired with bacon, cheese, and green onions.

Yields 1.5 gallons.

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