

## LOADED POTATO SOUP

5 pounds red potatoes  
2 (10 ½-ounce) cans chicken broth  
1 (10 ¾-ounce) can cream of chicken soup  
1 (10 ¾-ounce) can cream of celery soup  
1 pint (16-ounces) sour cream  
1 (12-ounce) can evaporated milk  
6-8 slices bacon, fried and crumbled  
salt and pepper to taste  
grated Cheddar cheese

Peel and dice potatoes. Place potatoes and chicken broth in 5-quart Dutch oven; bring mixture to a boil; reduce heat and simmer for 15 minutes. Stir in cream of chicken and cream of celery soups; bring mixture to a gentle boil. Reduce heat and stir in sour cream, and evaporated milk. Continue to cook until potatoes are fork tender. Season with salt and pepper to taste. Serve with crumbled bacon and grated cheese sprinkled on top, if desired.

### **Reduce the fat by using:**

- *reduced fat cream soups*
- *fat free sour cream*
- *evaporated skim milk*
- *imitation bacon bits or use turkey bacon*
- *reduced fat or fat free cheddar cheese*

**Remember that canned soups are high in sodium; use salt sparingly and only after tasting.**

*Instead of peeling 5 pounds of potatoes you may substitute one - 32 ounce bag of southern style hash brown potatoes (southern style potatoes are cubed). ( I use a bag and ¼)*