**Potato, Bacon Cheddar Soup**

4-5 slices diced ham or cooked bacon

250 ml peeled and cubed potatoes

30 ml butter

½ small onion, chopped

250 ml potato water

375 ml milk

250ml chicken broth

 Salt and Pepper to your taste

45 ml flour

125 ml shredded cheddar cheese

1. Cut bacon into bite sized pieces and fry in a skillet until cooked and a bit crispy. *Set aside*.
 \*don’t forget!! Grease does not go down the drain – it goes in the grease can.
2. In a small pot filled ½ way with water bring your potatoes to a boil and cook until tender. About 15 min (the potatoes should fall off of a fork when poked)
3. Remove cooked potatoes with a slotted spoon and *set aside*.
Remove 250ml of the potato liquid and also *set aside*.
4. In a larger soup pot, fry onions and butter(+ bacon grease) until soft and translucent.
Then add flour and stir – cook for 1-2 min. this is called a ROUX
5. Add potato liquid to the onions/flour and stir until thickened.
(carefully – it will steam and sputter!)
6. Stir in milk, chicken broth, potatoes, salt and pepper cheddar cheese and bacon (or ham).
7. Simmer until the soup is hot and steamy and the cheese has melted.

Enjoy!

\*\* add Worcestershire or hot sauce if you would like to add a bit more zip