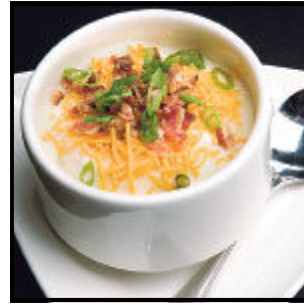


BAKED POTATO SOUP

1.5 lbs. baking potatoes
1 stick Butter
2 cups yellow onion -- diced
1/3 cup flour
5 cups Water
1/4 cup chicken base
1 cup Instant potato flakes
3/4 tsp. dried basil

1/2 tsp. Tabasco sauce
1 cup heavy cream
1 cup milk
Salt and Pepper, to taste

Toppings:
Shredded Cheddar cheese
Bacon
Chives



Preheat oven to 400. Prick washed potatoes & bake until a fork pierces to the center easily. Remove potatoes from oven & allow to fully cool. Remove skin & cut potatoes into 1/2" cubes. Set aside. Melt butter in a large saucepan. Add onions & sauté over low heat for 10 minutes or until onions are translucent. Don't allow onions to burn. Add flour to onions & butter and cook 4 - 5 minutes, stirring well until flour is absorbed. In a separate container, combine water, chicken base, potato flakes & seasonings. Stir or whisk thoroughly to eliminate lumps. Add slowly to onion mixture, stirring constantly so no lumps form. Increase to medium heat & continue cooking until the soup begins to gently simmer. Add milk & cream, stirring until smooth & lightly thickened. Simmer for 15 minutes. Do not boil. Soup should just simmer lightly. Add cubed baked potatoes & Stir to combine. Remove from heat & serve. Top each serving with shredded Cheddar cheese, sliced scallions & bacon pieces.