

FROM CHEF MATT CHAPPELL  
LEO'S REWARDS RECIPE FEBRUARY 2020



# LOADED POTATO SOUP

SERVE: 12-16

COST: 70¢ PER SERVING

## INGREDIENTS

- 1/2 C butter, unsalted (1 stick)
- 1/2 C white onion, diced
- 2.5 lb Idaho potatoes, washed and cubed (3 Leo's potatoes, on special in February!)
- 1/2 C All-Purpose flour
- 2 TBSP Kosher Salt
- 1 TSP Black Pepper
- 1/2 TBSP Garlic Powder
- 2 qt 2% Milk (Prairie Farms, Indiana Grown)
- 1 qt Chicken Broth (can make from bouillon)
- 1 lb Yoder Shredded Cheddar Cheese (On special in February!)
- 3/4 jar Midwest Fresh Bacon Jam (Indiana Grown and on special in February!)

## DIRECTIONS

In an 8-quart Dutch oven over medium heat, melt butter until just starting to foam. Add onion and saute for 1 to 2 minutes. Then add in diced potatoes. Cook for 1 to 2 additional minutes until any liquid on the outside of the potato is gone. Sprinkle flour, salt, pepper and garlic powder evenly over potatoes. Stir to coat, and cook 2 to 3 minutes. Pour in cold milk and chicken broth while whisking to prevent lumps. Bring soup up to a bare simmer, stirring frequently. Simmer for 25-30 minutes or until potatoes are easily pierced with a knife. Stir in cheese and bacon jam. Taste and add more salt and pepper if needed. Garnish with sour cream, onions, cheese, and more bacon jam if needed.

