**POTATO SOUP**

5 slices bacon, diced 2 cups milk, warmed

3 T. (reserved) bacon grease or butter 1 ½ lbs. Yukon gold potatoes, diced

1 cup diced white or yellow onion 1 cup shredded sharp cheddar cheese

1 large clove garlic, minced ½ cup plain Greek yogurt or sour cream

¼ cup flour 1 t. sea salt

2 cups chicken stock or vegetable stock ½ t. pepper

\*Could also add some chopped carrots.

Toppings: thinly sliced green onions or chive, extra shredded cheese, sour cream

Cook bacon until crispy. Transfer to bowl and save for topping.

Sauté onion in bacon grease until soft. Add garlic and sauté for an extra 1-2 minutes

Stir the flour into the mixture and sauté for an additional 1 minute to cook the flour.

Stir in the stock until combined and transfer to soup pot.

Add milk and potatoes.

Cook until mixture just reaches a simmer then reduce heat to medium low, cover, and simmer for about 10 – 15 minutes until potatoes are soft. Stir the soup every few minutes so the bottom does not burn.

Once the potatoes are soft, stir in the cheddar cheese, Greek yogurt (or sour cream), salt and pepper.

Serve warm garnished with desired toppings.