

The Ultimate Baked Potato Soup - Creamy, Cheesy, and Loaded

Baked Potato Soup: A Bowl of Comfort That Never Disappoints



OVEN
400°F

TIME
5 min

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Recipe Card

SAVE
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INGREDIENTS

- 4 large russet potatoes, baked and diced
- 6 slices bacon, cooked and crumbled
- 1 small yellow onion, diced
- 2 cloves garlic, minced
- 4 cups chicken broth
- 2 cups whole milk
- 1 cup heavy cream
- 1 $\frac{1}{2}$ cups shredded cheddar cheese
- $\frac{1}{2}$ cup sour cream
- 4 tablespoons butter
- ... cup all-purpose flour
- Salt and freshly ground black pepper, to taste
- 2 green onions, sliced (for garnish)

DIRECTIONS

- 1. Bake the : Potatoes:**Preheat oven to 400°F (204°C). Bake whole russet potatoes for 1 hour until fork-tender. Cool slightly, then dice into chunks (peel if desired).
- 2. Cook the : Bacon:**In a large pot, cook bacon over medium heat until crispy. Remove with a slotted spoon and set aside. Leave 2 tablespoons of bacon fat in the pot.
- 3. SautØ Onion & Garlic:**Add butter to the bacon fat. Stir in diced onion and cook until soft and translucent, about 5 minutes. Add garlic and cook for 30 seconds.
- 4. Make the : Roux:**Sprinkle in flour and stir constantly for 1 minute to form a roux. This helps thicken the soup.
- 5. Add : Broth & Simmer:**Gradually whisk in chicken broth, breaking up any lumps. Bring to a simmer and cook until thickened slightly-about 5 minutes.
- 6. Add : Milk, Cream, and Potatoes:**Stir in milk, heavy cream, diced baked potatoes, salt, and pepper. Let simmer for 10 minutes.
- 7. Mash for : Texture:**Use a potato masher or immersion blender to break down some of the potatoes. Leave some chunks for that classic baked potato feel.
- 8. Finish with : Cheese and Sour Cream:**Stir in shredded cheddar and sour cream until smooth and melty.
- 9. Serve:**Ladle into bowls and top with crispy bacon, green onions, extra cheese, or a dollop of sour cream.

SWAPS & NOTES

& Swaps Potatoes: Russets are perfect for their fluffy texture, but Yukon golds work too.

Bacon Swap: Use turkey bacon or veggie bacon if you prefer a lighter or vegetarian option.

Broth: You can sub with vegetable broth for a vegetarian base (omit bacon).

Dairy-Free Options: Use full-fat coconut milk and dairy-free cheddar/sour cream alternatives, but keep in mind it'll alter the flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-baked-potato-soup-creamy-cheesy-and-loaded/>