

Slow Cooker Creamy Potato Bacon Soup - The Ultimate Comfort Food

There's nothing better than a



TIME
15 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

For the Soup:

6 cups potatoes, peeled and diced (russet or Yukon gold)

1 small onion, chopped

3 cloves garlic, minced

4 cups chicken broth

1 teaspoon salt

1/2 teaspoon black pepper

1 teaspoon dried thyme (or 1/2 teaspoon fresh)

1/2 teaspoon smoked paprika (optional, for extra depth)

For the Creamy Finish:

1 cup heavy cream (or half-and-half)

1/2 cup sour cream

1 cup shredded cheddar cheese

6 slices cooked bacon, crumbled

2 tablespoons butter

For Garnish (Optional):

Extra crispy bacon crumbles

Shredded cheese

Sliced green onions

How to Make Slow Cooker Creamy Potato Bacon Soup (Step-by-Step):

1. Prep the Ingredients:

2. Add Everything to the Slow Cooker:

3. Slow Cook Until Tender:

4. Mash or Blend for Creaminess:

5. Stir in the Creamy Ingredients:

6. Serve and Garnish:

Pro Tips for the Best Potato Bacon Soup:

Use Yukon Gold potatoes for a creamier texture - they blend better than russets.

Don't skip the cheese! It adds richness and extra flavor.

For a thicker soup, mix in a cornstarch slurry (1 tablespoon cornstarch + 2 tablespoons water) at the end.

Want more protein? Add shredded rotisserie chicken or diced ham.

What to Serve With Potato Bacon Soup:

Crusty garlic bread - perfect for dipping.

A fresh green salad - to balance the richness.

Grilled cheese sandwiches - because why not add more cheese?

DIRECTIONS

1. Prep the Ingredients: Peel and dice the potatoes, chop the onion, and mince the garlic.
2. Add Everything to the Slow Cooker: Place the potatoes, onion, garlic, chicken broth, salt, pepper, thyme, and smoked paprika in the slow cooker. Stir to combine.
3. Slow Cook Until Tender: Cover and cook on LOW for 6-8 hours or HIGH for 3-4 hours, until the potatoes are fork-tender.
4. Mash or Blend for Creaminess: For a chunky soup, use a potato masher to mash some of the potatoes directly in the slow cooker. For an extra creamy soup, use an immersion blender to blend it until smooth.
5. Stir in the Creamy Ingredients: Add the heavy cream, sour cream, butter, shredded cheese, and crumbled bacon. Stir until fully melted and combined.
6. Serve and Garnish: Ladle into bowls and top with extra bacon, cheese, and green onions. Serve warm and enjoy!
7. Pro Tips for the Best Potato Bacon Soup: Use Yukon Gold potatoes for a creamier texture - they blend better than russets.
8. Don't skip the cheese! It adds richness and extra flavor.
9. For a thicker soup, mix in a cornstarch slurry (1 tablespoon cornstarch + 2 tablespoons water) at the end.
10. Want more protein? Add shredded rotisserie chicken or diced ham.
11. What to Serve With Potato Bacon Soup: This soup is hearty on its own, but it pairs well with:
12. Crusty garlic bread - perfect for dipping.

13. A fresh green salad - to balance the richness.
14. Grilled cheese sandwiches - because why not add more cheese?
15. Roasted vegetables - a great way to add some greens.
16. FAQs (From My Kitchen to Yours): Q: Can I make this soup ahead of time?A: Yes! It stores well in the fridge for up to 4 days. Just reheat on the stovetop over low heat.
17. Q: Can I freeze this soup?A: Yes, but leave out the dairy (cream, sour cream, and cheese) until after reheating, as dairy can separate when frozen.
18. Q: What's the best way to make this soup vegetarian?A: Swap the chicken broth for vegetable broth and leave out the bacon (or use a smoky, plant-based alternative).
19. Q: Can I use milk instead of heavy cream?A: Yes, but the soup won't be as rich. Use whole milk or evaporated milk for the best texture.
20. Why You'll Love This Recipe: This Slow Cooker Creamy Potato Bacon Soup is everything you want in a cozy, comforting bowl of soup-rich, creamy, and packed with delicious smoky bacon flavor. Plus, it's a set-it-and-forget-it meal, which means you can enjoy homemade comfort food without spending hours in the kitchen.
21. Try it out and let me know what you think! Do you prefer it chunky or extra creamy? However you make it, this soup is guaranteed to be a family favorite. Happy cooking!

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

Original recipe: <https://chefmaniac.com/slow-cooker-creamy-potato-bacon-soup-the-ultimate-comfort-food/>