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## Baked Potato Soup

*This soup is a classic, but MyThreeSons Gourmet Pimento Cheese Emmy's Original brings it into a new realm of flavor.*

**Prep time: 15 minutes, plus 45-60 minutes to bake potatoes**

**Cook time: 15-20 minutes**

Makes 8-10 servings

8 slices bacon  
1 onion, diced  
1/2 cup flour  
3 (14.5-ounce) cans chicken broth  
5 potatoes, baked, peeled and cut in cubes  
1 teaspoon dried parsley flakes  
1 teaspoon salt  
1/2 teaspoon pepper  
2 cups half-and-half  
1/2 cup (about 1/2 of a 10-ounce container) MyThreeSons Gourmet Pimento Cheese Emmy's Original  
1 cup sour cream  
1/2 cup chopped green onion for garnish

In a Dutch oven over medium heat, cook the bacon until crisp. Remove the bacon and drain on paper towels, reserving the bacon drippings in the Dutch oven. Crumble the bacon and set aside.

Over medium heat, saute the onion in the bacon drippings until tender. Stir in the flour and cook for 1 minute, stirring constantly. Gradually add chicken broth, stirring constantly, and cook until thickened and bubbly. Add the potatoes, parsley flakes, salt, pepper and half-and-half. Cook for 10 minutes. Stir in MyThreeSons Emmy's Original and the sour cream, stirring until the cheese melts. Garnish with green and crumbled bacon, and serve immediately.