



## **Potato Bacon Soup**

- 8 large baking potatoes, baked (remove most of skin)
- 1 pound bacon, chopped into small pieces
- 1 medium onion, diced
- 2-3 tbsp Dijon mustard
- 4 oz cream cheese, softened
- 3 cups chicken broth
- 3 cans cream of celery soup (you can use regular or fat-free)
- 3 cups milk
- 1 tsp pepper

Fry bacon until crisp and remove to paper towel to drain. In bacon drippings, sauté onion. When almost sautéed, add mustard. Pour in chicken broth and cook for about 5 minutes, then add the cream cheese and whisk. When that is mixed up, whisk in the cream of celery soup and pepper.

Chop potatoes into 1-inch or smaller cubes, and put in large soup pot. Dump bacon on top.

Once the onion/broth/soup mix has cooked through (let it simmer for about 20+ minutes), pour over the potatoes. Add milk and stir. Let soup simmer for about 30+ minutes.