

## GUASTELLO'S VILLAGE MARKET

# Cheesy Potato Soup with Bacon and Scallions

---

Serves 6

### Ingredients

1 lb. thick cut bacon  
2 cups white onion, diced  
1 cup minced celery  
1 tbl. minced garlic  
2 tbl. all-purpose flour  
6 cups peeled and diced russet potatoes (2 lb.)  
1 tbl. dry mustard  
2 tsp. paprika  
3 cups chicken broth  
1 tbl. Worcestershire sauce  
1 tsp. Tabasco sauce  
4 cups shredded sharp Cheddar  
2 cups half-and-half  
Salt, black pepper, and cayenne pepper to taste  
Minced scallions

Cook bacon in a large pot over medium-high heat until crisp; transfer to a paper-towel-lined plate. Pour off all but 2 tbl. drippings.

Add onion, celery, and garlic to drippings and sweat over medium heat until onion is softened, about 5 minutes. Stir in flour and cook 1 – 2 minutes. Add potatoes, dry mustard and paprika; cook, stirring to coat potatoes, 1 minute.

Stir in broth, Worcestershire, and Tabasco. Bring mixture to a boil, reduce heat to medium-low, and cook, partially covered, until potatoes are soft, 10 – 15 minutes. Coarsely mash potatoes, then stir in Cheddar and half-and-half until Cheddar melts, 2 minutes. Remove soup from heat; season with salt, black pepper, and cayenne. Garnish servings with bacon and scallions.

*Credit: Cuisine At Home*