

Creamy Potato Soup

Ingredients

- 6–8 strips bacon
- 1 medium onion, diced
- 3 tbsp unsalted butter
- 3–4 cloves garlic, minced
- 1/3 cup all-purpose flour
- 1/4–1/2 tsp ancho chili powder or smoked paprika
- 2 1/2 pounds gold potatoes, peeled and diced
- 1/2 cup sour cream
- Toppings: chopped green onion, shredded cheese, extra bacon
- 4 cups chicken broth
- 2 cups milk
- 2/3 cup heavy cream
- 1 1/2 tsp salt (or to taste)
- 1 tsp black pepper

Instructions

1. Cook the bacon in a large pot or Dutch oven until crisp, set aside, crumble when cool, and reserve some for topping.
2. Add the butter and about 2 tbsp of bacon fat to the pot with the onion and cook over medium heat for 5–7 minutes until soft, then stir in the garlic and cook 1–2 minutes more.
3. Sprinkle in the flour, stir to coat the onions, and cook 1–2 minutes to form a golden roux.
4. Add the potatoes, chicken broth, milk, heavy cream, salt, pepper, and ancho chili powder, stir, and bring to a gentle boil.
5. Reduce heat when potatoes are fork-tender, partially blend the soup with an immersion blender to your preferred consistency, and leave some chunks if desired.
6. Stir in the crumbled bacon and sour cream until fully combined and smooth.
7. Simmer the soup gently for 10–15 minutes to thicken and deepen the flavor.
8. Ladle into bowls and top with shredded cheese, green onion, and reserved crispy bacon.

Note & Storage

- Store the soup in an airtight container in the refrigerator for up to 4 days.
- Reheat gently on the stovetop and add broth or milk if needed to thin the soup.
- Gold or Yukon Gold potatoes give natural creaminess; mix with russets for extra body.
- Ancho chili powder adds mild smokiness; smoked paprika or regular chili powder works as a substitute.
- Stirring in sour cream and bacon at the end adds richness and savory depth.
- Blend only part of the soup if you want a velvety texture with chunks.
- Freeze for up to 2 months, noting the texture may change slightly due to dairy.