

Check out [www.soupsofine.com](http://www.soupsofine.com) for delicious homemade soup recipes...



**Prep Time:** 20 minutes **Cook Time:** 6-8 hours LOW or 3-4 hours HIGH **Total Time:** 6 hrs 20 min. **Serves:** 4-6

## Ingredients for Crockpot Loaded Potato Soup

6 slices bacon

1 onion, chopped

3 cloves of garlic, minced

5 medium russet potatoes - well-scrubbed, unpeeled, and cut into large pieces

1/2 teaspoon kosher salt

1/4 teaspoon ground white pepper

5 cups chicken stock

1 cup light cream

2 tablespoons cornstarch

2 cups sharp Cheddar cheese, shredded - divided

gluten-free sour cream for optional garnish

green onions, sliced for optional garnish

## Directions for Crockpot Loaded Potato Soup

1. **Cook:** In a large skillet, cook the bacon until crispy. Set aside on a paper towel-lined plate to drain. When cool crumble into pieces for garnish. Drain off all but 2 tablespoons of the bacon drippings.
2. **Sauté:** Add the chopped onion to the skillet with the bacon drippings and cook until tender, about 5 minutes. Add the garlic and cook one more minute.
3. **Combine:** In 6 quart crockpot, combine the cubed potatoes, sautéed onions and garlic, salt, white pepper, and chicken stock.
4. **Cook:** With lid on, cook for 6-8 hours on LOW **or** for 3-4 hours on HIGH.
5. **Mash:** When cooking is complete and the potatoes are tender, use an immersion blender to “mash” the potatoes to desired chunkiness.
6. **Dissolve:** In an oversized measuring cup, add the light cream and whisk in the cornstarch. Mix until cornstarch is dissolved.
7. **Stir in:** Add this cream mixture to the crockpot; stir to combine.
8. **Cook:** Cover with lid and cook on LOW for 30 minutes.
9. **Stir in cheese:** Stir in 1 cup of the shredded Cheddar cheese.  
(Use the rest for garnish)
10. **Add toppings:** When melted, ladle soup into bowls and top with sour cream, shredded Cheddar, bacon crumbles, and sliced green onions.

