**Baked Potato Soup**

Serves 3

2 baking potatoes (Russets)

2 strips of bacon

40 mL margarine

40 mL flour

375 mL whole milk

1 mL salt

1 mL pepper

1 green onion, chopped

80 mL shredded Cheddar cheese

250 mL sour cream

1. Prick potatoes with a fork and cook in microwave (only 2 at a time). Cool slightly, cut in half and scoop out the flesh.
2. In a frying pan over medium pan, cook bacon until crispy. Remove from pan and set aside on a paper towel-lined plate. Crumble bacon once cooled. Let grease cool in pan before removing with paper towel.
3. In a large pot over medium heat, melt margarine. Stir in flour and cook until bubbles form on the bottom of the pan. Gradually stir in milk, stirring until thickened (= boils).
4. Reduce heat to medium-low. Add potatoes, salt, pepper, ½ of the bacon crumbles, ½ of the green onion, ½ of the cheddar cheese. Heat for a few minutes.
5. Stir in sour cream and heat through (about a minute).
6. Serve in bowl and garnish with remaining bacon, Cheddar cheese and green onions.