

# Slow Cooker Loaded Baked Potato Soup

## Ingredients:

6 large potatoes, peeled and cubed  
1 large onion, diced  
1 quart chicken broth (32 oz- or 4 cups)  
3 heaping tsp garlic (minced)  
¼ cup butter- melted  
Sea Salt to taste (palm)  
Pepper to taste (palm)

1 cup 1/2 and 1/2 cream  
2 cups shredded sharp cheddar cheese  
Garnish: chives, sour cream, bacon, and cheese

## Directions:

Combine first 7 ingredients in a large slow cooker and cook on high for 4-5 hours or low for 8 hours (potatoes should be tender).

Remove as much as will fit in blender and blend till smooth (or use stand mixer). Then you will need to mash whatever potatoes are left until coarsely chopped and soup is slightly thickened. Dump the mixture in the blender into slow cooker. Warm up ½ and ½- Stir in ½ and ½ and cheese. Garnish with toppings.

Is great accompanied by Italian or French bread- buttered and dipped in the soup.