



Creamy Slow Cooker Potato Cheese Soup

Jacob · 28/09/2024



Prep Time

5 hrs 30 mins

Difficult

Medium

Servings

18

Description

Soup for a crowd made in my 6 12 quart slow cooker Hearty and flavorful Serve with corn bread or your favorite crusty bread and a salad or other vegetable For a 3 quart slow cooker halve all ingredient amounts

Ingredients

- - ¼ cup butter - ½ white onion
- chopped - ¼ cup all-purpose flour - 2 cups water - 2 large carrots
- diced - 4 stalks celery
- diced - 1 tablespoon dried
- minced garlic - salt and pepper to taste - 1 cup milk - 2 tablespoons chicken soup base - 1 cup warm water
- 5 pounds russet potatoes
- peeled and cubed - 1 bay leaf - 1 cup shredded Cheddar cheese - 6 slices crisp cooked bacon
- crumbled

Instructions

1. Melt butter in a large saucepan over medium heat. Cook onion in butter until translucent. Stir in flour until smooth
2. then gradually stir in 2 cups water
3. carrots
4. celery
5. garlic
6. salt
7. and pepper. Heat through
8. then stir in milk. Dissolve chicken base in 1 cup warm water
9. and pour into vegetable mixture. Place potatoes in slow cooker
10. and pour heated vegetable mixture into potatoes. Place bay leaf in pot. Cover
11. and cook 5 hours on High
12. or 8 hours on Low. Remove bay leaf. Puree about 4 cups of the soup in a blender or food processor
13. and then stir pureed soup into contents of slow cooker. Stir in cheese and bacon until cheese is melted.