

# Outback Steakhouse Potato Soup

## Ingredients

- Potatoes (4 large or up to 8 small potatoes)
- Kosher Salt
- Vegetable Oil
- 2 sticks of butter
- 1 Onion, diced
- 3/4 cup of all purpose flour
- 48 oz of chicken broth
- 2 cups water
- Celery salt to taste
- 1/2 tsp ground black pepper
- 1/4 tsp dried basil
- 1/4 tsp sugar
- 1 1/2 cups heavy cream
- 4-6 slices of cooked bacon, chopped
- Chopped chives (depends on your preference)
- 2 cups shredded Monterrey Jack / Cheddar cheese blend.

## Method

1. Preheat your oven to 350 degrees
2. Rinse and scrub the skins of the potatoes and dry with a towel and then pierce each potato several times with a fork.
3. Place a small amount of oil in your hands and coat each potato and then sprinkle each one with Kosher salt.
4. Place in the oven, directly on the rack (no cookie sheet and NO foil!)
5. Bake at 350 for approximately 60 minutes
6. In a large pot, cook your bacon, turning it frequently until just crispy. Leave the grease from the bacon for the next step (yes, it's unhealthy, I know).
7. In the same pot, melt the butter with the bacon grease, over a low to medium heat, being careful not to burn it.
8. Add the onion and cook until softened.
9. Add the flour and stir while it cooks for about 3 minutes, using a rubber spatula to loosen any bits of bacon stuck to the bottom (yum!)
10. Slowly add the chicken broth, water, salt, pepper, basil and sugar, bringing to a boil and stirring often with a whisk.
11. Gradually add the heavy cream until you've reached the proper consistency.
12. Chop the potatoes into bite sized cubes and add to the soup and simmer for approximately 5 minutes to bring the potatoes to temperature (remember, they're already cooked.. so don't overdo it).

Ladle the soup into individual bowls and garnish with chopped bacon, chives and the cheese blend.