

Potato Bacon Soup from Pam Best

2 - 14 oz cans chicken broth
3 large russet potatoes, chopped
1 medium onion, finely chopped
1 teaspoon dried thyme

Combine broth, potatoes, onion and thyme in Dutch oven; bring to a boil over high heat.
Reduce heat to medium high and boil 10 minutes or until potatoes are tender.

5 strips bacon, chopped
½ cup shredded Cheddar cheese (optional)

While potatoes are cooking, place bacon in a microwavable container.
Cover with paper towels;
Cook on HIGH 6-7 minutes or until bacon is crisp. Break up bacon.
Immediately transfer bacon to broth mixture; simmer 3-5 minutes.
Season to taste with salt and pepper.
Ladle into bowls.
Sprinkle with cheese.
You can add chopped green onions for taste.

*** I cooked the bacon crisp and then threw everything in a crockpot and heated on high for 2 hrs. Then I heated on low for several hours until ready to eat.