

Tasty Baked Potato Soup

- 20 large baking potatoes
- 2 bunches sliced green onions (save 1/4c for garnish)
- 1 ½ cups margarine or butter
- 4 cups all-purpose flour
- 1 teaspoon dried dill weed
- 1 teaspoon salt
- 1 teaspoon pepper
- 16 cups milk
- 16 ounce container sour cream
- 2 16oz. packages crisp-cooked bacon, crumbled (save 1/4c for garnish)
- 2 cups shredded Sharp Cheddar cheese (save 1/4c for garnish)

1. Scrub potatoes thoroughly with a vegetable brush, pat dry. Prick potatoes with a knife. Bake in a 350 oven for 50-60 minutes or until tender. Let cool. Cut potatoes in half length-wise; carefully scoop out each potato. Discard potato skins.
2. In large pot cook green onions in margarine or butter until tender. Stir in flour. Add milk all at once. Stir in bacon, pepper, salt and dill. Add sour cream. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more. Add potato pulp, then shredded cheese. Stir until the cheese melts. Continue cooking while stirring until hot.
3. Garnish each serving with remaining shredded cheese, green onions and bacon.
Makes 10 main-dish servings.

****You can speed up preparation time by cooking the potatoes in your microwave oven**