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Slow Cooker Creamy Potato Bacon Soup

Description

Ingredients

- 6 slices bacon, cut into 1/2 inch pieces
- 1 onion, finely chopped
- 2 (10.5 ounce) cans condensed chicken broth
- 2 cups water
- 5 large potatoes, diced
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon dried dill weed
- $\frac{1}{2}$ teaspoon ground white pepper
- $\frac{1}{2}$ cup all-purpose flour
- 2 cups half-and-half cream
- 1 (12 fluid ounce) can evaporated milk

How To Make Slow Cooker Creamy Potato Bacon Soup

1. Place bacon and onion in a large, deep skillet. Cook over medium-high heat until bacon is evenly brown and onions are soft. Drain off excess grease.
2. Transfer the bacon and onion to a slow cooker, and stir in chicken broth, water, potatoes, salt, dill weed, and white pepper. Cover, and cook on Low 6 to 7 hours, stirring occasionally.
3. In a small bowl, whisk together the flour and half-and-half. Stir into the soup along with the evaporated milk. Cover, and cook another 30 minutes before serving.

Category

1. Crockpot Recipes

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