CrockPot Creamy Bacon Potato Soup

- 8 slices cooked bacon*, diced
- 4 cups of chicken broth
- 2 pounds red potatoes, peeled (if desired) and diced
- 1 medium onion, chopped fine
- 4 tablespoons bacon grease* (or butter)
- 1/3 cup all-purpose flour
- 1 (12-ounce) can evaporated milk
- 1/2 cup of heavy cream (or regular milk)
- 2 cup shredded extra sharp cheddar cheese
- 3/4 sour cream
- salt to taste
- 1/2 teaspoon freshly-cracked black pepper
- few sprinkles of dried oregano

Add chicken stock, potatoes and onion to the bowl of a big crock pot, and stir to combine. Cook on low for 6-8 hours **or** on high for 3-4 hours, or until the potatoes are completely tender and cooked through.

Once the soup has cooked, melt better on the stove over medium-high heat until it has melted. Whisk in the flour until it is completely combined, and then cook for 1 minute, stirring till thick. Gradually add in the evaporated milk; slowly, while whisking it together with the flour mixture, and continue whisking until the mixture is completely smooth. Let the mixture continue cooking until it reaches a simmer, stirring occasionally, and then it should get really nice and thick.

Immediately pour the milk mixture into the slow cooker with the potatoes, and stir until combined. Add in the cheddar cheese, bacon, sour cream, salt pepper, and oregano, and stir until combined. If you would like the soup to be even

thicker, you can use a potato masher or a large spoon to mash about half of the potatoes (while the soup is still in the slow cooker) to thicken the soup up.

Serve nice and hot and top with garnish like a dollop of sour cream, bacon chunks, and shredded cheese. Who doesn’t love more cheese n bacon!?