



# GRANDMA'S POTATO SOUP

## INGREDIENTS

Potatoes (as many as you want)  
1 cup (per person) milk  
1/2 cup half and half  
1/2 cup onion  
Salt & pepper (season to taste)  
Bacon (usually half the package, but use the whole package if you feel like you can eat all of it)  
Cheese (measure with love)  
1 cup of potato water

## INSTRUCTIONS

Get a large pot with just enough water to cover all of your potatoes, generously salt it and cover until it starts to boil. While waiting for the water to boil, peel and cube all of your potatoes and throw them into the water when you see it boiling. I'm not sure how long to have them boil for, but I'd say about 15 to about 20 minutes.

While the potatoes are boiling, cook your bacon, crumble it, then put it off to the side, dice and cook the onions until they're translucent, then put those off to the side in a separate dish. To check if the potatoes are ready, stab a cube with a fork and if it goes through without using much force at all, then they're ready. Get a cup of that water and save it for later!

Strain the rest of the potato water out and add your milk, half and half, your cup of potato water, salt, pepper and onions and bring that to a rolling boil. While you're waiting, grate as much cheese as you want and put that off to the side with your bacon. Make sure to keep an eye on your soup though so it doesn't scorch because scorched milk is really gross. Let that boil for about 5 to 10 minutes and then your soup is ready! Garnish with bacon and your grated cheese and you're ready to go!