

Bacon Cheddar Potato Soup

2 cups (480 mL) skim milk
2 medium Yukon Gold potatoes, baked (reserve one)
1/3 cup cheddar cheese, shredded
1/4 small onion, sautéed
1/2 teaspoon dill weed
1/2 teaspoon rosemary
1/2 teaspoon salt
3 slices bacon, crispy and crumbled

Time: 4 minutes

Speed: Variable to High

Yield: 4 cups



Place milk, 1 potato, cheese, onion, dill weed, rosemary and salt in the container. Secure lid. Select VARIABLE speed #1. Turn on the machine and quickly increase speed to #10; then to HIGH. Run for 4 minutes or until heavy steam rises through the lid opening. Reduce speed to #3. Drop in remaining potato and bacon. Run just until chopped. Stop machine. Serve immediately. Makes 4 cups.

Garnish with shredded cheese and bacon crumbles..