



Creamy Loaded Potato Soup Recipe

The Best Kind of Potato

I think a potato is a hug in food form. It is simple and good. Russet potatoes are perfect for our soup. They get soft and fluffy when boiled.

This makes the soup wonderfully creamy. Using their starch is the secret. It helps thicken everything up nicely. Doesn't that sound cozy?

A Sizzling Start

We start with bacon. Cooking it first fills the whole kitchen with its smell. I always sneak a tiny piece. It is my little cook's treat.

We use the bacon fat to cook the onions and garlic. This is the flavor base for our whole soup. It matters because it builds deep, savory flavor from the very beginning. Every good soup needs a good start.

Making it Creamy and Dreamy

Now for the magic trick. We blend some cooked potatoes with broth. This makes the soup thick without any weird ingredients. It is just pure potato goodness.

Then we add the cream and cheese. I stir and watch it all melt together. It looks so rich and inviting. What is your favorite cheese to melt into soups?

The Grand Finale

Ladle the hot soup into bowls. Now for the fun part! Top it with all the goodies. I use the rest of the bacon, green onions, and more cheese.

This matters because we eat with our eyes first. All those colors and textures make it a special meal. It turns simple soup into a celebration. Do you like a lot of toppings or just a few?

A Soup for Sharing

This soup reminds me of my grandson. He always asks for it on a cold day. I still laugh at his cheesy grin after the first bite.

Food tastes better when shared with people we love. This soup is perfect for that. It is a big pot of comfort. *Fun fact: The potato was first grown in South America over 8,000 years ago!*

Your Turn in the Kitchen

This recipe is very forgiving. If you don't have heavy cream, whole milk works too. The most important ingredient is your own joy.

Making a meal from scratch is a wonderful feeling. It connects us to our food and our home. What is your favorite comfort food to make?

Ingredients:

Ingredient	Amount	Notes
Russet potatoes	4 large (about 3 pounds)	Peeled and cubed
Bacon	10 ounces	Diced
Onion	1	Diced
Garlic cloves	2	Minced
Butter	4 tablespoons	
All-purpose flour	$\frac{1}{4}$ cup	
Chicken broth	5 cups	
Heavy cream	$\frac{1}{2}$ cup	
Shredded cheddar cheese	1 cup	Plus more to top
Sour cream	$\frac{1}{2}$ cup	
Salt	1 $\frac{1}{2}$ teaspoons	
Black pepper	$\frac{1}{4}$ teaspoon	
Green onion		Sliced, for garnish



Creamy Loaded Potato Soup Recipe

My Cozy Potato Soup Story

Hello, my dear. Come sit with me. Let's talk about potato soup. This recipe is my favorite for a chilly day. It reminds me of my own grandma's kitchen. The smell would fill her whole house. It makes my heart feel warm just thinking about it.

We start with the potatoes. They are the heart of the soup. Peeling and cubing them is the first step. It feels like a small chore, but it is worth it. I still laugh at that. My grandson always tries to sneak a piece of raw potato.

- **Step 1:** Put your cubed potatoes in a big pot. Cover them with cold water from the tap. Turn the heat on high until it boils. Then, let it bubble gently for about twenty minutes. You will know they are ready when a fork slides in easily. Then, just pour the water out. (A hard-learned tip: Start with cold water. It helps the potatoes cook evenly all the way through.)
- **Step 2:** Now, let's cook the bacon. Use a different big pot for this. Cook the little bacon pieces until they are crispy. Oh, that sound! Doesn't that smell amazing? Take the bacon out and put it on a paper towel. We need to save two spoonfuls of that tasty bacon fat in the pot.
- **Step 3:** Next, we cook the onion in that bacon fat. Stir them around for a few minutes. They will become soft and shiny. Then, add the minced garlic. It only needs one minute. Be careful not to burn it. Burnt garlic can taste a little bitter.
- **Step 4:** Drop the butter into the pot. Let it melt into the onions. Then, sprinkle in the flour. You need to whisk it all together. Keep stirring for two or three minutes. This makes the soup nice and thick later on.

- **Step 5:** Now, slowly pour in the chicken broth. Keep whisking as you pour. This stops the flour from getting lumpy. Bring it all to a little simmer. You will see it start to get thicker. It is like a little kitchen miracle.
- **Step 6:** Here is a fun trick. Take two cups of your cooked potatoes. Put them in a blender with two cups of the broth. Blend it until it is super smooth. Pour this creamy mix back into the pot. Add the rest of the potato cubes, too. This makes the soup so creamy. **Why do you think we blend only some of the potatoes? Share below!**
- **Step 7:** Time for the really good stuff. Stir in the heavy cream and cheddar cheese. Then add the sour cream, salt, pepper, and half of your bacon. Let it all get cozy together for about ten minutes. Do not let it boil, just a gentle simmer.
- **Step 8:** You are almost done. Ladle the hot soup into bowls. Now, for the best part. Top it with green onions, the rest of the bacon, and more cheese. I love a little extra cheese on mine. It makes it so pretty.

See also [Easy Slow Cooker French Onion Soup](#)

Cook Time: 45 minutes

Total Time: 1 hour

Yield: 6 servings

Category: Dinner, Soup

Three Fun Twists to Try

This soup is like a blank canvas. You can paint it with so many flavors. Do not be afraid to play with your food. I do it all the time. Here are a few ideas to get you started.

- **Veggie Lover's Dream.** Skip the bacon. Use a spoon of olive oil instead. Add chopped carrots and celery with the onions. It is so

colorful and good.

- **A Little Spicy Kick.** Add a pinch of red pepper flakes with the garlic. Or stir in a chopped jalapeño. It will warm you up from the inside out.
- **Autumn Harvest Style.** Use sweet potatoes instead of russets. Their orange color is so cheerful. A little pinch of cinnamon makes it taste like fall.

Which one would you try first? Comment below!

How to Serve Your Masterpiece

A good bowl of soup deserves good friends. I love to serve this with a thick slice of crusty bread. It is perfect for dipping. A simple green salad on the side is nice, too. It adds a fresh, crunchy bite.

For a drink, a cold glass of apple cider is wonderful. The sweet and tangy taste goes so well with the soup. For the grown-ups, a pale ale is a nice match. Its crisp flavor cuts through the richness.

Which would you choose tonight?



Creamy Loaded Potato Soup Recipe

Keeping Your Cozy Soup Cozy

Let's talk about keeping your potato soup delicious for later. Store cooled soup in a sealed container in the fridge. It will stay good for about three days. You can also freeze it for up to three months. I use old yogurt containers for freezing.

See also [Tuscan Chicken Tortellini Soup Recipe](#)

To reheat, thaw frozen soup in the fridge overnight. Warm it gently on the stove over medium-low heat. Stir it often so the cream does not separate. You might need to add a splash of broth or milk if it gets too thick.

I once forgot a pot on the stove and reheated it too fast. The soup became a bit grainy. Slow and steady wins the race with creamy soups. Batch cooking like this saves you time on a busy weeknight. It means a warm, home-cooked meal is always close by. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Soup Troubles

Even the best cooks run into little problems sometimes. Do not worry. Here are some easy fixes. If your soup is too thin, mash a few more potatoes right in the pot. This will help thicken it up nicely.

If your soup is too thick, just add a bit more broth or cream. Stir until it is just right. I remember when my grandson said the soup was too bland. We added a pinch more salt and it was perfect.

Getting the seasoning right makes all the flavors pop. It turns good food

into great food. If your cheese looks stringy, you might have heated the soup too quickly. A fun fact: gentle heat helps cheese melt smoothly. Solving these small issues makes you a more confident cook. You learn by doing. **Which of these problems have you run into before?**

Your Potato Soup Questions Answered

Q: Can I make this soup gluten-free? A: Yes. Just use a gluten-free flour blend instead of all-purpose flour.

Q: Can I make it ahead of time? A: Absolutely. Make it the day before. The flavors get even better overnight.

See also Cheesy Broccoli Dumpling Soup

Q: What if I do not have heavy cream? A: You can use whole milk. The soup will be a little less creamy but still tasty.

Q: Can I double the recipe? A: Of course. Use a very large pot so everything fits comfortably.

Q: Is the bacon necessary? A: No, you can leave it out. The soup will still be warm and comforting. **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings warmth to your table. There is nothing better than sharing a good meal. It fills your belly and your heart. I love hearing your kitchen stories.

If you make this soup, I would love to see it. Your photos and stories make my day. **Have you tried this recipe? Tag us on Pinterest!** Thank you for cooking with me today.

Happy cooking! —Elowen Thorn.

Savorydiscovery.com



Creamy Loaded Potato Soup Recipe

Creamy Loaded Potato Soup Recipe





Creamy Loaded Potato Soup Recipe | 14

[Print Recipe](#)

Creamy Loaded Potato Soup Recipe

Author: Elowen Thorn



Creamy Loaded Potato Soup Recipe | 16

Cooking Method: [Stovetop](#)

Cuisine: [American](#)



Creamy Loaded Potato Soup Recipe | 18

Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**



Creamy Loaded Potato Soup Recipe | 20

Prep time: **15 minutes**



Creamy Loaded Potato Soup Recipe | 21

Cook time: **45 minutes**

Rest time:

Total time: **1 hour**



Creamy Loaded Potato Soup Recipe | 24

Servings: **6 servings**



Creamy Loaded Potato Soup Recipe | 25

Calories:**598 kcal**

Best Season: **Summer**

Description

A rich and comforting soup loaded with potatoes, crispy bacon, cheddar

cheese, and sour cream for the ultimate cozy meal.

Ingredients

- ☐ 4 large russet potatoes, about 3 pounds, peeled and cubed
- ☐ 10 ounces bacon, diced
- ☐ 1 onion, diced
- ☐ 2 garlic cloves, minced
- ☐ 4 tablespoons butter
- ☐ ¼ cup all-purpose flour
- ☐ 5 cups chicken broth
- ☐ ½ cup heavy cream
- ☐ 1 cup shredded cheddar cheese, plus more to top
- ☐ ½ cup sour cream
- ☐ 1 ½ teaspoons salt
- ☐ ¼ teaspoon black pepper
- ☐ Sliced green onion, to garnish

Instructions

1. Add the cubed potatoes to a large pot and cover with cold water. Place over high heat on the stovetop and bring to a boil. Cook at a low boil for about 15-20 minutes or until the potatoes are fork-tender. Drain the water from the potatoes.
2. While the potatoes are cooking, heat another large soup pot over medium heat. Once hot, add the diced bacon and cook for 5-7 minutes or until crispy. Remove the bacon from the pan and place into a paper towel-lined bowl to drain, reserving two tablespoons of the bacon fat in the pan.
3. Add the diced onion to the bacon fat and saute for 4-5 minutes, then add the minced garlic and saute for another minute.

4. Add the butter to the pan and stir until melted, then whisk in the flour until combined. Cook for about 2-3 minutes, stirring frequently.
5. Whisk in the chicken broth and bring it to a simmer, stirring often. The broth will thicken up slightly from the flour mixture.
6. Add two cups of the cooked potatoes and two cups of broth into a blender and blend until completely smooth. Pour back into the pot along with the remaining cooked potatoes and stir. Reduce the heat to medium-low.
7. Add the heavy cream, shredded cheddar, sour cream, salt, pepper, and $\frac{1}{2}$ of the cooked bacon. Stir and let simmer for 10 minutes before serving.
8. Ladle the soup into bowls and garnish with chopped green onions, the remaining cooked bacon, and more shredded cheddar if desired.

Notes

For a thicker soup, blend more of the potatoes. For a thinner consistency, add a bit more chicken broth.

Keywords: Potato Soup, Creamy Soup, Bacon, Comfort Food, Lunch