



The logo for Quik Creations, featuring the word "Quik" in a blue script font above the word "Creations" in a smaller, blue sans-serif font, all enclosed in a yellow, rounded square border.

# RECIPE

## Loaded Baked Potato Soup

- |   |                                       |
|---|---------------------------------------|
| 1 (2 lb. bag )  Butter Sauce | 2 Tablespoons Chives, freshly chopped |
| 4 Cups Diced Russet Potatoes, boiled  | 2 Teaspoons Onion Powder              |
| 1 1/2 Cups Sharp Cheddar, shredded  | 2 Teaspoons Black Pepper, cracked     |
| 1 Cup Water   | 1/2 Teaspoon Granulated Garlic        |
| 1/2 Cup Bacon Bits  | 1/2 Teaspoon Salt                     |

**Directions:** Bring a large pot of water to boil. Peel and dice 3 large Russet potatoes. Cook in boiling water for 20 minutes, or until potatoes are soft. Pour  Butter Sauce into another pot over high heat. Add water, shredded cheddar cheese, bacon bits, chives, black pepper, onion powder, garlic and salt. Stir well to melt cheese into soup. Drain potatoes and measure out 4 cups. Add to soup, and stir. Serve hot. Store leftover soup in a covered container in the refrigerator.

**Yield:** 8-10 servings

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