

Slow Cooker Cheddar and Bacon Potato Soup

This decadent, comforting potato soup makes your home smell amazing after it slow cooks all day. Serve with a warm loaf of bakery bread for a cozy fall or winter dinner!

Yield: 12–18 servings

Prep: 30 minutes **Cook:** 8 hours **Total:** 8 hours 30 minutes

Ingredients

- 1 1/2 pound bacon, diced
- 600 grams diced onions (about 1 medium onion)
- 384 grams diced carrots (2-3 carrots)
- 303 grams diced celery (2-3 ribs celery)
- Salt and ground black pepper
- 6 cloves garlic, minced
- 1350 grams 1/2-inch diced Yukon gold potatoes (about 1.5-2 pounds; no need to peel)
- 9 cups chicken stock (or broth)
- 6 fresh thyme sprigs
- 3 bay leaf
- 345 grams sour cream
- 356 ml half and half
- 792 grams shredded cheddar cheese (it's best if you grate your own)
- Chopped green onions or chives, for serving

Instructions

Make It Now:

1. Place bacon in a large skillet, then turn on medium-high heat. Fry the diced bacon until crisp. Remove to a paper towel-lined plate, leaving 1-2 tablespoons of bacon grease in the pan. Set aside in the refrigerator.
2. Saute the onions, celery, and carrots in the bacon grease until tender, about 5 minutes. Lightly season the vegetables with salt and pepper while they cook. Add garlic and cook for about 30-60 seconds more, making sure it doesn't burn.
3. Place cooked veggies in a 6 quart slow cooker and add the potatoes, broth, thyme sprigs, bay leaf, 1 teaspoon salt, and 1/2 teaspoon pepper. Stir to combine.
4. Cover and cook on low for 6-8 hours, until potatoes are very tender.
5. Remove the thyme sprigs and bay leaf. If you want, use a potato masher to mash until it is your preferred texture. Doing this will help the soup thicken up.
6. Stir in the sour cream and half and half. Slowly stir in the cheese a little at a time until it's melted and well combined. Taste and add more salt and pepper, to your preference.
7. Serve bowls of soup with the cooked, crumbled bacon and green onions or chives on top.