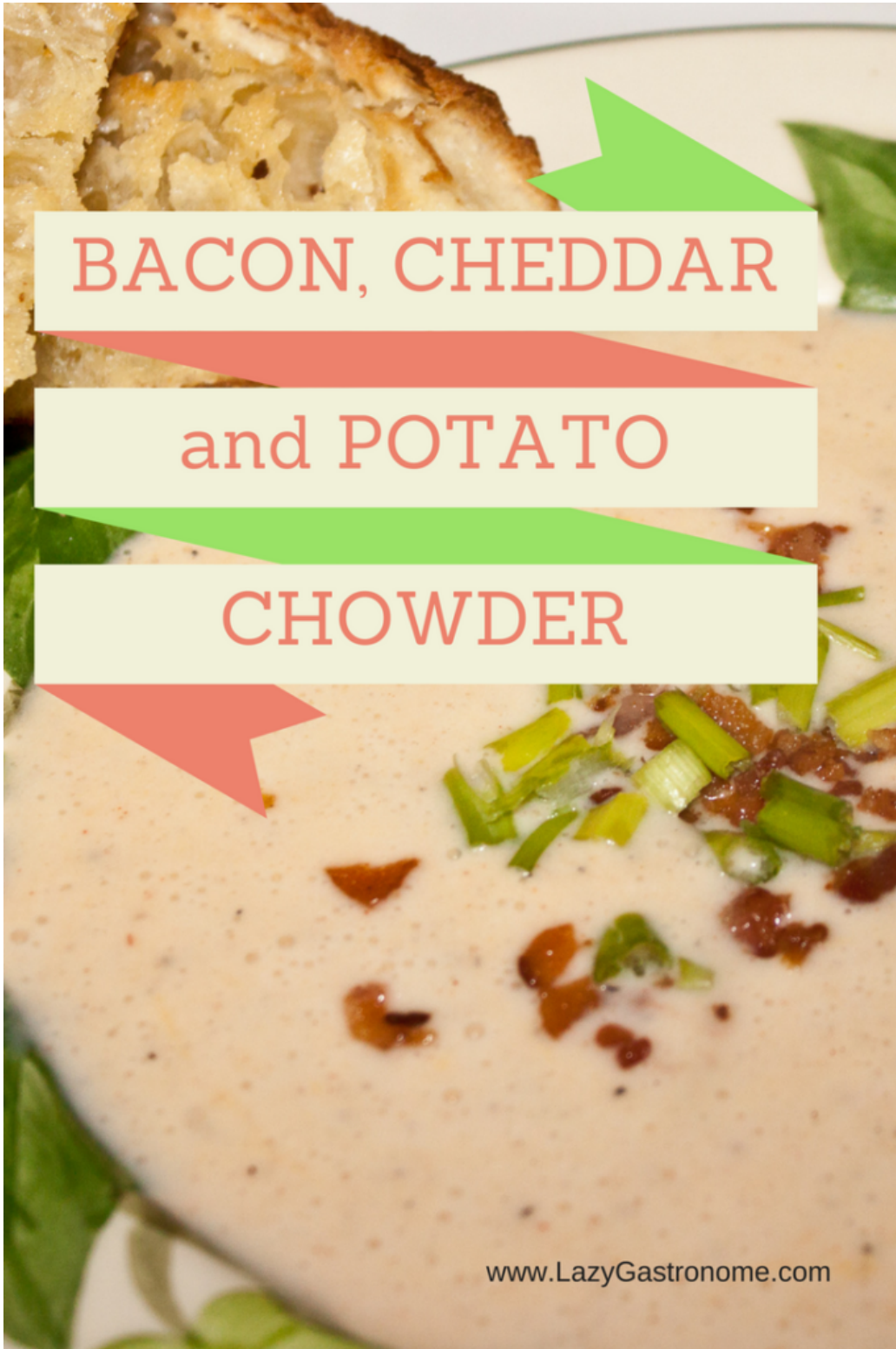


# Bacon, Cheddar and Potato Chowder

Looking for something to warm you on these cold winter evenings? Here's a pretty easy chowder that fits the bill. Creamy potatoes, smokey bacon and mounds of cheddar cheese.



www.LazyGastronome.com

It's pretty

easy to do

### What you need:

- 3-4 Medium yellow potatoes
- $\frac{1}{2}$  pound bacon
- 1 cup shredded cheddar
- $\frac{1}{2}$  cup sour cream

- 4 Tablespoons butter
- 1 teaspoon garlic powder
- 2 cups of milk
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon smoked paprika
- Extra bacon and chopped green onions for garnish

**How to Do it:**

Peel and the potatoes and cut into chunks. Boil in lightly salted water until fork tender.

While the potatoes are cooking, chop the bacon



and cook until it is crisp. Transfer to a paper towel to drain.



Remove about  $\frac{1}{2}$  to  $\frac{2}{3}$  cup of potato pieces and chop coarsely. Set aside.



In a blender combine the cooked potatoes, sour cream, butter and milk. Puree until the mixture is smooth. Transfer to a sauce pan and heat on medium.



Stir in the chopped bacon, salt, pepper and paprika. As the mixture begins to heat, stir in the cheddar until it is completely melted.

Place the chowder in serving bowls and garnish with chopped green onions and pieces of crispy bacon. Serve with garlic toast.



Serves 4

© Copyright 2016 The Lazy Gastronome