



Lactose Free Sour Cream Chive Potato Soup

What You Need

- 4 lbs. Potatoes (red, Yukon, bakers, or whichever is your favorite) cleaned peeled and chopped
- 8 Pieces of smoky bacon (cut into small pieces)
- 1 Cup dairy free sour cream (I use IMO)
- 1/2 Cup onion (chopped)
- 3 ½-Cups Lactose free milk (I use Lactaid)
- 3 Tbsp. dry chives
- Salt and pepper (to taste)

Saucepan

Large Pot (big enough to boil your potatoes)

Colander

Nonstick skillet

Blender

Paper towel /paper bag lined plate

Before You Start– Bring water in a pot to boiling and begin cooking your potatoes. Cook until fork tender (about 10-15 minutes)

Lets Make It!

In a nonstick skillet cook the bacon pieces over medium heat until crisp. Place bacon pieces on a paper lined plate and set aside. Add 2 Tbsp. of bacon grease to saucepan, add onions and saute' until tender (about 3-5 minutes). Add lactose free milk, chives and imo to onions and stir together well. Drain potatoes in a colander and add potatoes to onion lactose free milk mixture. Cook over medium heat until well incorporated (do not boil). Using a coffee mug or handled measuring cup, remove about half of the soup from the saucepan and place in your blender. Blend until creamy, pour back into the saucepan and stir. Add salt and pepper to taste, add bacon, stir and serve hot.

Serves 4 (or 2 very hungry people) 😊

***Katies Tid Bits**, if you prefer your soup thinner add a bit more lactose free milk slowly. If you prefer it thicker add a little bit of instant potatoes, a little at a time until you reach your preferred consistency.

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