

POTATO BACON CHEDDAR SOUP IN SOURDOUGH BREAD BOWLS

Potato Bacon Cheddar Soup in Sourdough Bread Bowls is a comforting and flavorful cheese soup recipe for fall!



Since soup has top billing at my house this time of year I'm sharing another Fall Favorite Recipe from my archives. My family is always eager to eat a hot bowl of soup, especially when dinner is a giant bread bowl filled with potato bacon cheddar soup. With the addition of California's renowned [Boudins'](#) Sourdough, this recipe is simple perfection. Another Fall favorite soup recipe of mine is [pumpkin pie soup](#). Be sure to try that one, too. SO good!

IN ADDITION TO THE POTATO BACON CHEDDAR SOUP RECIPE, I'VE ALSO GOT A BONUS CRAFT PROJECT FOR YOU!

I'm also sharing one of my favorite DIY projects to dress up your holiday table or sideboard, Rutabaga Votive candles. Scroll down below the recipe for the instructions to make the pretty votive candle holders!



Idaho Potato Bacon Cheddar Soup

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Serves 6

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Prep Time

5 min

Cook Time

30 min

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Cook Time

30 min

Ingredients

1. 6 cups Idaho potatoes
2. 6 cups cold water
3. 3 tablespoons chicken base
4. 1/2 pound bacon
5. 2 tablespoon bacon fat
6. 1 large white onion
7. 2 bay leaf
8. 5 1/2 cups shredded cheddar cheese
9. 1 cup table cream
10. salt and fresh cracked black pepper to taste
11. 4-6 small round bread

Instructions

1. Brown rough chopped bacon in a heavy bottom stock pot on medium high heat until crisp, remove cooked bacon and set aside, drain excess fat from pan leaving about 2 tablespoons to sauté onions. Cook chopped onion until translucent, add cold water, chicken base, bay leaf and chopped potatoes, bring to a boil, reduce heat to medium and add salt and pepper to taste.

2. Cook for 30 minutes or until potatoes are fork tender, gently mash the potatoes with a potato masher to thicken soup making sure to leave about half of the potatoes chunky.
3. Reduce heat to low, add table cream and 5 cups cheese, reserve 1/2 cup for garnish and stir until cheese has melted, do not boil. Add more salt and pepper to taste.
4. Cut a hole in the top of the bread rounds, set topper aside, create a reservoir in the bread round by pinching out the soft center, leaving a 1/12 inch thickness.
5. Ladle hot soup into bread bowls and garnish with remaining cheese and crumbled bacon.

By Rebecka Evans

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Inspired by [Martha Stewart's Pumpkin Votive Holders](#) and Apple Votive Holders, Rutabaga Votive Candles are elegant and have a natural beauty that will add a new twist to your Holiday table.

To make

Using a melon baller, carve out a well in the center of the root end of the rutabaga. If the bottom of the

vegetable is uneven, use a sharp knife to create a flat bottom. Fill with votive candles. Optional: carve a deeper well, leaving a very thin layer of rutabaga. This will create a glowing candle.