



### **Cajun Baked Potato Bacon Soup**

2 pounds potatoes, boiled and roughly mashed, still hot

1 cup chicken stock, hot

1/2 stick real butter

1 cup full fat milk\*

6 ounces Geauga Artisan Bacon, Cajun flavor, crisp and crumbled

1/2 cup frozen sweet corn

1/3 cup sliced green onions

1 sweet red pepper, roasted and diced( can be jarred)

1/2 tablespoon (or to taste) Bayou Blend(Great Lakes Seasonings) or Cajun seasoning of your choice)

Salt & Pepper to taste

Heat all, add just before serving: 1/2 cup sharp cheddar, shredded 1/2 cup sour cream \*May add more milk as per your preference to thin the soup. Stir in to combine, serve hot, but don't let it boil after adding sour cream and cheese.