



Potato bacon chowder

Servings: 0

Ingredients

- 2 c. cubed and peeled potatoes
- 8 bacon strips
- 1/2 c. chopped celery
- 1 c. sour cream
- dash pepper
- 1 c. water
- 1 c. onion
- 1 3/4 c. milk
- 1/2 tsp. salt
- 1 Tbs. minced fresh parsley
- 1 can 10 3/4 oz. cream of chicken soup

Directions

In pan cook potato's in 1 c. water don't over cook set aside. separately cook bacon, then in same skillet cook onions and celery. add to potato's, stir soup, milk, sour cream, salt and pepper cook over low heat for 10 min. don't boil, mix all ingredients together

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