



# Loaded Potato Soup

With Sourdough Starter

Prep Time  
**10 min**

Cook Time  
**30 min**

Yield  
**4 servings**

Tender potatoes, crispy bacon, sharp cheddar, and the secret ingredient: sourdough starter as a roux. Creamy, hearty, and deeply flavored comfort in a bowl.

**Pro Tip:** Use your Peace Dough Whisk to whisk in the sourdough starter and milk. The smooth silicone prevents lumps and creates a silky, homogeneous base.

## Ingredients

- 4 slices bacon, diced
- 4 tablespoons unsalted butter
- ½ cup sourdough starter
- 4 cups milk
- 3 lbs gold Yukon potatoes, cubed
- 2 green onions, sliced
- 1 cup shredded cheddar cheese
- ½ cup sour cream
- 1 teaspoon salt
- ½ teaspoon black pepper

## Instructions

- 1 Prepare: peel and cube potatoes, dice bacon, slice green onions. Set aside some onions and cheese for topping.
- 2 Cook bacon in Dutch oven over medium heat until crispy (5-6 min). Transfer to paper towel. Drain most grease.
- 3 Melt butter in pot with bacon grease. Add sourdough starter. Whisk continuously until light brown (this is your roux).
- 4 Gradually whisk in 1 cup milk until smooth. Add remaining 3 cups milk, whisking until fully smooth.
- 5 Add cubed potatoes, salt, and pepper. Bring to boil, then simmer 20 min until potatoes are tender.
- 6 Stir in green onions. Simmer 10 more minutes.
- 7 Stir in cheese and sour cream. For creamier texture, use immersion blender on some of the potato pieces.
- 8 Taste and adjust seasoning. Serve topped with bacon, green onions, and cheddar.

## Tips

**Discard as roux:** The sourdough starter becomes a fermented roux, adding depth and tang.

**Swap milk:** Use broth for a lighter version. 2 cups chicken or vegetable broth works perfectly.

**Texture:** Partial blending creates creamy soup with chunks. Keep it chunky or blend more—your choice.