

## Crockpot Potato Soup

This recipe will fill a small crockpot. If you are using a large crock or are trying to feed more than 4-6 people - double the recipe!

1 bag frozen potato squares (Hashbrowns or the masher ones)

(Or - if you are super woman - peel and cut 6-8 potatoes into cubes)

2 cups chicken broth (add one extra cup if you prefer a more liquid soup)

1/2 tsp seasoned salt

1/4 tsp red pepper flakes

1/4 cup minced onions or chop fine 1/2 a small onion

(I added in some fresh cracked pepper because I like a peppery taste just all over until top layer was covered)

1 package cream cheese

Bacon

Cheddar Cheese

Chives

Put potatoes in crock

Pour over broth

Pour in spices & onions and stir

Cook in crock on high for 2 hours

Mash potatoes slightly to loosen

Cut cream cheese into cubes, add to potatoes in crock

Stir

Cover and cook on low 2-4 more hours

Garnish with cheese, bacon & chives to taste!

For a speedier version, cook in a large Dutch-oven on the stovetop.

Boil potatoes in broth until soft, mash to loosen then add cream cheese, spices & onions. Simmer until cream cheese is completely melted into the soup.