**BAKED POTATO SOUP (4)**

**Ingredients:**

1 Large russet potato

50 mL Margarine

30 mL All-Purpose Flour

500 mL Whole Milk

5 mL Salt

2 Pinches Black pepper

4 slices Bacon, crumbled

1 Green onion, chopped

125 mL Shredded Cheddar

80 mL Sour Cream

**Preparation:**

1. Chop green onion with chef’s knife into small pieces.
2. Cook bacon over medium heat until crisp. Set aside, and crumble with fingers once cool.
3. Mash baked potato to a smooth consistency.
4. In a large-sized saucepan, melt margarine. Once melted, add flour to make a roux. Cook approximately 1 minute.
5. Whisk in milk stirring constantly until thickened.
6. Stir in potatoes, salt and pepper, ½ the bacon bits, ½ the chopped green onion, and most of the cheese (You will need about 25mL to use for a garnish).
7. Cook until thoroughly heated through and cheese has melted.
8. Stir in sour cream, heat through, take off heat.
9. Ladle soup into bowls, garnish with remaining bacon bits, cheddar cheese and green onions.

**Foccacia Bread**

Ingredients:

250mL Flour

7mL Baking powder

1mL Salt

2mL Rosemary

35mL Margarine

100mL Milk

*Topping:*

2mL Minced garlic

15mL Parmesan cheese

1mL Rosemary

Pinch Pepper and Salt

Instructions:

1. Preheat oven to 400F. Line cookie sheet with parchment paper
2. In a large bowl combine flour, rosemary, baking powder and salt.
3. Cut in margarine with a pastry blender until it resembles coarse oatmeal.
4. Gradually add in milk while tossing with a fork until a soft dough forms.
5. Turn dough onto a slightly floured surface and knead very

lightly with finger tips. Flatten into a circle then place on

prepared cookie sheet.

1. Make indentations on the top of the dough with your knuckles and brush with oil.
2. Sprinkle top with 2mL of minced garlic, 1mL rosemary and 25mL parmesan cheese and a pinch of salt and pepper
3. Bake for 12-15 minutes or until lightly browned.