

Baked Potato Soup

- 12 slices bacon
- 1 cup sour cream
- $\frac{2}{3}$ cup butter
- 1 teaspoon salt
- $\frac{2}{3}$ cup all-purpose flour
- 1 teaspoon ground black pepper
- 7 cups milk
- 4 large baked potatoes, peeled and cubed
- 4 green onions, chopped
- 1 $\frac{1}{4}$ cups shredded Cheddar cheese

Directions

Place bacon in a large, deep skillet. Cook over medium heat until browned. Drain, crumble, and set aside.

In a stock pot or Dutch oven, melt the butter over medium heat. Whisk in flour until smooth. Gradually stir in milk, whisking constantly until thickened. Stir in potatoes and onions. Bring to a boil, stirring frequently.

Reduce heat, and simmer 10 minutes. Mix in bacon, cheese, sour cream, salt, and pepper. Continue cooking, stirring frequently, until cheese is melted.

Pepperoni Pizza Crescent Rolls

- 1 can (8 oz.) refrigerated crescent Rolls (8 Count)
- 24 slices (about 5 oz.) pepperoni
- 2 oz. shredded mozzarella cheese (1/2 cup)
- 1 cup tomato pasta or pizza sauce, heated

Preheat oven to 375 F. Separate dough into 8 triangles; pat out each triangle slightly.

Place 3 slices pepperoni, slightly overlapping, on center of each triangle. Top each with about 1 Tbsp. cheese.

Roll up, starting at shortest side of triangle and rolling to opposite point. Place rolls, point side down, on ungreased cookie sheet.

Bake for 10-14 minutes or until golden brown. Serve with warm pasta sauce for