

## Toni Guoan's Potato Bacon Chowder

1 lb. bacon cut up  
1 cup chopped onion  
2 cups frozen hash browns  
1 cup water  
1 can cream of chicken soup  
1 cup sour cream  
1  $\frac{3}{4}$  cup milk  
salt and pepper to taste  
2 Tbsp parsley flakes

Fry bacon till crisp. Add onion and sauté 2-3 minutes. Drain off fat. Put bacon-onion mixture in a 3-quart saucepan. Add hash brown potatoes and water. Bring to a boil, cover and simmer 10-15 minutes or until potatoes are tender. Stir in soup and sour cream. Gradually add milk, salt and pepper. Bring to serving temperature but do not boil. Garnish with parsley. It is best to double this recipe.