



Buffalo Chicken Soup

Yield: 4 servings

¼ c.	Butter
1	Onion, small, chopped
3	Celery Stalks, chopped
2	Carrots, chopped
1	Jalapeno Pepper, seeded and chopped
¼ c.	All Purpose Flour
¾ c.	Milk
3 c.	Chicken Broth
1 ½ c.	Shredded Cheddar Cheese
2 c.	Cooked Chicken, shredded or cubed
¼ c.	Red Hot Sauce
¾ tsp.	Cayenne Pepper
	Salt and Pepper

1. Melt butter in a medium saucepan.
2. Add onion, celery, carrots and jalapeno and saute gently until tender.
3. Add flour to make a roux. Cook over low heat for 3-5 minutes.
4. Add chicken broth and milk, whisk until smooth. Cook mixture until thick.
5. Add cheese. When melted, add chicken, red hot sauce and cayenne.
6. Simmer for 5-10 minutes. Add salt and pepper to taste.
7. If soup is too thick, add more chicken broth and milk to desired consistency.