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
⅛ 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.