



PARADISE-STYLE CREAM OF CHICKEN SOUP

INGREDIENTS

- 1 medium chicken, baked (or leftover chicken, deboned & cut into chunks)
- 1-1/2 cup cooked Lima Beans
- 1-1/2 cup steamed Carrots
- 1 medium Onion, chopped
- 2 sticks Celery, finely chopped
- 4 Tablespoons Butter
- 3 Tablespoons Flour*
- 1-1/2 cup Chicken Broth
- 1/2 teaspoon Garlic Powder*
- 1/2 teaspoon Tony Chachere's*
- 1 cup Heavy Cream
- 1 cup Milk

DIRECTIONS

1. In a large saucepan, melt the butter. Whisk in flour, allowing it to thicken somewhat. Add chicken broth, and mix well.
2. Add onion and celery, and allow to soften. (This step takes about 5 minutes, so you will have to stir frequently to keep the roux from sticking and burning.)
3. Add lima beans, carrots, chicken and spices. Cook for approximately 10 minutes, stirring frequently to prevent sticking.
4. Add cream and milk, and stir to blend. Allow to simmer for 10 minutes or so, until soup becomes thick.
5. Serve with crusty French Bread or Pistolettes.

NOTE

We use what we call 'heavy' Tablespoons and teaspoons. This is when the dry ingredients are not leveled off, but allowed to heap up a bit. Seasonings can be done to taste. Like more? Add more. Like less? Add less!