



Bourbon Chicken Soup

Grand View Lodge

- 2 c diced potatoes
- 2 c diced onions
- 2 c diced celery
- 2 c mushroom
- 4 tbsp cajun seasoning
- 1 c bourbon
- 1 qt heavy cream
- 3 qts chicken stock
- 1 tbsp garlic
- 3 tbsp scallions
- 1/2 c flour
- 1/2 c butter
- 3 c hot italian sausage chunks
- 1 lb chicken breasts
- to taste salt and pepper

~ fold ~

In a large pot over medium heat add butter, chicken, sausage, onions, celery and mushrooms. Saute until chicken and sausage is cooked through and the vegetables are tender.

Add garlic and cajun seasoning and de glaze with bourbon. It will flame up so be careful.

Add flour to make a roux in the pot. Cook for a minute and then add chicken stock. Cook until liquid thickens then add diced potatoes and heavy cream.

Cook until potatoes are fork tender. Finish with shaved scallions.

