

## Buffalo Chicken Soup

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Serves 4

Ingredients:

3 tbl. unsalted butter  
1 cup diced celery  
½ cup diced onion  
½ cup diced carrot  
1 tbl. minced garlic  
6 tbl. all-purpose flour  
4 cups chicken broth  
1 ½ cups whole milk  
1/3 cup hot sauce (such as Frank's)  
2 cups shredded cooked chicken  
Salt and black pepper, to taste  
Crumbled blue cheese  
Chopped celery leaves

Melt butter in a large saucepan over low heat.

Add celery, onion, carrot, and garlic; sweat, covered, until carrot begins to soften, about 8 minutes.

Stir in flour to coat vegetables, and cook 1 minute. Whisk in broth and milk, increase heat to medium-high, and bring soup to a simmer. Simmer soup until slightly thickened, about 5 minutes. Stir in hot sauce and chicken; cook until chicken is heated through. Season the soup with salt and pepper.

Garnish each serving with blue cheese, celery leaves, and additional hot sauce.

Cook's Note: The vinegar in the hot sauce can curdle the milk while the soup is cooking, so add it at the very end.

*Credit: cuisine.com*