

Bacon Beer Cheese Soup with Chicken

Makes 6 servings

1/2 pound BLOOMING GLEN bacon, diced	1 teaspoon black pepper
1 pound boneless skinless chicken breast halves	1 cup Belgian style wheat beer (Blue Moon)
1/4 cup butter	1 cup chicken broth
1/4 cup flour	2 cups half and half
2 teaspoons garlic powder	8 ounces shredded cheddar cheese
2 teaspoons cayenne pepper	1 teaspoon Worcestershire sauce
1 teaspoon paprika	Chives
3/4 teaspoon salt	Croutons

Warm a stock pot over high heat. Cook bacon until lightly crisp, stirring occasionally.

Meanwhile, cut chicken into bite size pieces.

Remove bacon from pan and place on a plate. Add chicken into bacon grease to cook. Stir occasionally until chicken is cooked through. Remove chicken onto plate with bacon.

Cut butter into 1 tablespoon pieces and add to pan drippings. Whisk in flour and spices. Add beer, broth and half & half. Whisk to combine and bring to a bubble. Add cheese whisk to combine, stir until you have a smooth mixture. Add Worcestershire sauce, chicken and bacon. Stir to combine.

Allow to simmer until ready to serve, stirring occasionally.

Garnish with chives and croutons. Enjoy!