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| **BLT Soup I** |  |

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| recipe image | |  |  | | --- | --- | | **Rated:** | rating |   **Submitted By:** Lonnie Thomson  **Photo By:** LindaT   |  |  | | --- | --- | | **Prep Time:** 5 Minutes  **Cook Time:** 30 Minutes | **Ready In:** 35 Minutes  **Servings:** 8 | |

"This is a creamy chicken stock based soup with tomatoes and sauteed iceberg lettuce. Serve with a crumbled bacon garnish."

**Ingredients:**

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| 5 slices bacon, diced  2 tablespoons margarine  3 1/2 cups iceberg lettuce, julienne cut 1  1/2 to 2 inches lo  5/8 cup all-purpose flour  3 1/2 cups hot water | 1 tablespoon chicken soup base  3/4 cup chopped tomatoes  1 pinch ground nutmeg  1 pinch ground cayenne pepper  1 cup hot half-and-half cream |

**Directions:**

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| **1.** | In a heavy 3-quart saucepan cook bacon over medium heat until lightly browned, about 10 minutes. Do not drain fat. |
| **2.** | Add butter or margarine and heat until melted. Stir in lettuce and saute 2 minutes. Blend in flour with a wire whisk. Stir over medium heat until well blended and evenly cooked, about 2 to 3 minutes. Remove from heat. |
| **3.** | Add hot water, chicken soup base, tomatoes, nutmeg, and red pepper. Heat to boiling, stirring frequently. Reduce heat and gently boil 6 minutes, stirring occasionally, until thickened. Add cream, mixing well. Heat to simmering, stirring frequently. Serve hot, garnished with crumbled bacon bits. ENJOY! |

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