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| **BLT Soup I** |  |

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| recipe image |

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| **Rated:**  | rating |

**Submitted By:** Lonnie Thomson**Photo By:** LindaT

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| **Prep Time:** 5 Minutes**Cook Time:** 30 Minutes | **Ready In:** 35 Minutes**Servings:** 8 |

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"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, diced2 tablespoons margarine3 1/2 cups iceberg lettuce, julienne cut 11/2 to 2 inches lo5/8 cup all-purpose flour3 1/2 cups hot water | 1 tablespoon chicken soup base3/4 cup chopped tomatoes1 pinch ground nutmeg1 pinch ground cayenne pepper1 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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