

BBQ Chicken Soup

Ingredients

1 small onion, diced
3 cloves garlic, minced
2 Tbls butter
2 Tbs BBQ rub seasoning
3 BBQ chicken breasts
3 cups chicken broth
3 potatoes, peeled and diced
1 small can diced tomatoes
1 can whole kernel corn with peppers
Salt & pepper to taste
1 tsp parsley
1 cup $\frac{1}{2}$ and $\frac{1}{2}$ or cream
1 cup BBQ sauce

Instructions

In frying pan melt butter and add garlic, onions and rub seasoning. Cook over med heat until onions start to caramelize. In a large pot bring chicken stock to a boil, shred chicken into pot and add potatoes. Cook until potatoes just start to soften. Reduce heat to medium add cooked onion and garlic. Add tomatoes and corn. Stir to combine and simmer for about 5 min. Then add cream, BBQ sauce, parsley, salt and pepper. Makes $\frac{1}{2}$ gallon.