

BBQ Chicken Soup

Recipe and Photo from biggreenegg.com. Serves 8.

Instructions:

Set the EGG for direct cooking at 450°F/232°C. Preheat the Dutch Oven on the grid for 10 minutes.

Place the bacon in the Dutch Oven, close the lid of the EGG, and cook until crisp. Using a slotted spoon, transfer the bacon to a small bowl lined with paper towels and set aside. Reserve the bacon fat in the Dutch Oven.

Add the barbecue rub to the bacon fat and cook for 1 minute. Add the tomatoes, onions, garlic, and chipotle and cook for 2 to 3 minutes, until the onions are translucent. Slowly add the beer to the Dutch Oven, stirring with a wooden spoon to deglaze. Add the chicken stock, ketchup, mustard, vinegar, brown sugar, and Worcestershire sauce. Leave the Dutch Oven uncovered, but close the lid of the EGG. Simmer for 30 minutes, or until the soup has thickened slightly.

Remove the Dutch Oven from the heat. Puree the soup using an immersion blender, or carefully spoon it into the bowl of a food processor fitted with the steel blade, process until smooth, and return to the Dutch Oven. Add the corn, grilled tomatoes, lima beans, chicken, and pepper and stir until completely combined. Serve topped with the reserved bacon pieces.

Ingredients:

12 ounces applewood-smoked bacon, diced (about 14 slices)

4 tablespoons of your favorite barbecue seasoning

11/2 pounds tomatoes, chopped (about 4 cups)

11/2 cups chopped yellow onions

1/4 cup minced garlic

1 chipotle pepper in adobo

12 ounces lite lager beer

4 cups chicken stock

2 cups ketchup

1/4 cup yellow mustard

1/2 cup apple cider vinegar

1 cup firmly packed light brown sugar

2 tablespoons Worcestershire sauce

2 cups yellow corn kernels (about 2 ears)

1 pound tomatoes, grilled and chopped (about 3 cups)

3 cups fresh or frozen lima beans, cooked and drained

4 cups chopped Beer-Brined Chicken

1 teaspoon freshly ground black pepper

