

Perfect Prairie Vegetable Soup

Preparation: 15 minutes, Cook Time: 3 Hours

Yield: 10-15 cups

Spanish Jack's Cookbook

Cranberry Grilling Sauce Recipes: **Chicken or not**



It is a cold and rainy day. What can I fix after coming back from the grocery store. At our local grocery store, they have what they called "The Chicken House." This is a place where their cooked rotisserie chickens are kept warm for a very good price. You can make at least two or more meals out of one rotisserie chicken. Well, today I decided to make vegetable soup. After separating the meat from the chicken, you can use the chicken bones to make chicken broth for the soup. Using Spanish Jack's Cranberry Barbeque Sauce and Spanish Jack's Red Devil Rub, you will get a flavorful, power-packed soup unlike any vegetable soup you've had before.

Source: *Connie - Ohio*

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| 1 Rotisserie Chicken | 1 Tablespoon Spanish Jack's Cranberry Barbeque Sauce, for the vegetables |
| 2 tablespoons Butter | 1 (28-ounce) can DeFratelli Chopped Italian Tomatoes, with liquid |
| 1/3 cup diced Vidalia Onion | 1 (15-ounce) can Black Beans, washed & drained |
| 1-2 stalk diced Celery | 2-3 Tablespoons Spanish Jack's Cranberry Barbeque Sauce, for the soup |
| 1-2 stalk chopped Celery heart with leaves | 3 Tablespoons Spanish Jack's Red Devil Rub |
| 1/4 head Cabbage | 1 bag Baby Spinach |
| 2 chopped Carrots | 2/3 -1 cups Ditalini Pasta, or any pasta for the soup |
| 1/4 cup diced Bell Peppers | |
| 1-2 Tablespoon minced Garlic | |
| 1 Tablespoon Kosher Salt | |
| 1 Tablespoon ground Black Pepper | |
| 1 Tablespoon canola oil, for the soup | |
| 1 Tablespoon chicken base | |
| 1 Tablespoon Mrs. Dash Seasoning | |

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Directions:

1. After buying a cooked rotisserie chicken, remove the skin. Pull the meat off the bone and place the meat in a tight container. Place the chicken meat for now in the refrigerator.
2. Place the chicken bones in a large pot. Fill the pot full of water until it is 1 inch above the highest chicken bone. Boil the water and chicken bones for 2-3 hours.
3. While the chicken & water mixture is cooking get another medium sized pot for the vegetables. Put 1 Tablespoon in the medium pot on a medium heat setting.
4. Add the minced garlic, chopped onions, celery, carrots, cabbage, mushrooms and bell peppers in the pot. Stir. Add salt, fresh ground black peppers and Spanish Jack's Cranberry Barbeque Sauce. Cook until the vegetables become tender. Reduce the heat to simmer until needed.
5. Once the chicken bones in water have boiled for 2-3 hours, you will need a large colander to place inside a large bowl. Pour the chicken bones with water in the colander. Now you have chicken broth in the large bowl. Throw away the chicken bones.
6. Put your bowl back on the burner. Pour the chicken broth in the bowl. Add the cooked vegetables from the other pot into the chicken broth pot.
7. Add 1 can of diced tomatoes with liquid to the soup mixture. Drain and rinse a can of black beans and add it to the soup. Add the spinach, Spanish Jack's Red Devil Rub, Spanish Jack's Cranberry Barbeque Sauce, chicken base, canola oil, Mrs. Dash Seasoning to the soup. Stir and taste. You might need to add more salt.
8. Cook the pasta until it is al dente. Drain and place the pasta in the soup.

**Optional:

You can put in the diced rotisserie chicken in the soup to make chicken soup.

or

You can make a chicken sandwich out of the rotisserie chicken to have soup and sandwich.

If you do not put the chicken in the soup, you can freeze leftover soup for later.




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