

2021 Wisconsin Dreamin'...Legend-dairy Wisconsin-stronne Soup

First Place- WI-Sconnie Easy Cordon "No Moo" Soup

Elaine Mason, Oconomowoc

Servings: Serves 8

Directions:

3 Tbsp Wisconsin butter, melted

1 minced garlic clove

Mix together and add 2 pretzel buns- cut into 1" cube

Preheat oven to 350° and prepare a small cookie sheet. Place pretzel cubes in oven and toast until golden- about 10 minutes

Cool:

In a 4 qt slow cooker add the vegetables

- 1 small red onion diced
- 1 minced garlic clove
- 1 c chopped asparagus
- ½ c each of red, orange and yellow peppers
- 1 c fresh broccoli
- 1 c mushrooms

Pour 3 boxes chicken broth (14 ½ oz size) or you can make your own

Cook on low for about 1 hour until all the vegetables are tender

In a small bowl, whisk 1/3 c flour and 1/3 c water

Increase slow cooker to high and whisk flour mixture into broth. Cook for 30 minutes until thickened. Add ¼ c chardonnay wine to mixture.

Whisk in 8 oz mascarpone cheese, 1 c shredded Swiss cheese, and ½ c shredded tequila/lime cheddar cheese

Add 1 c cut up chicken breast and 1 c cooked ham.

Stir together and serve with croutons.