

<b>SOUTHWEST CHICKEN &amp; RICE SOUP</b>	<b>Method *Serves 4 ppl</b>
8 Cups high quality chicken stock	Shred chicken by hand, reserving bones.
1 whole Cowboy Chicken rotisserie bird	In large pot, add bones and the chicken stock
3 - 2 inch pieces of fresh ginger, washed	Smash garlic and ginger (unpeeled) with side of knife and add to pot
4 cloves garlic, peeled & smashed	Bring to a simmer and let cook for 30 minutes
2 teaspoons sugar	Add soy sauce and sugar, stir well to combine
2 Tablespoons soy sauce	Strain, reserving the liquid. Discard bones, ginger & garlic
3 Cups cooked white rice *see note	Season broth with salt to taste
1 Cup radishes, diced	Return to heat, adding shredded chicken and the cooked rice.
1 bunch of cilantro, washed & coarsely chopped	Stir until combined.
1 jalapeno, sliced into thin rings	
1 lime, quartered	To serve:
1 bunch green onions, washed & sliced thin	Ladle soup into bowls. Add 1 slice of jalapeno to each bowl (more if you like a kick)
1 Cup Cowboy Chicken Cracklin's	Top with radishes, chopped cilantro, sliced green onions
salt to taste	Squeeze 1 lime quarter per soup
Cowboy Chicken Hot sauce to serve	Top with generous sprinkle of Chicken Cracklin's
	For an extra kick, add a couple splashes of our Famous hot sauce
*note: I used 2 - 8.5 oz microwave steam in bag	
jasmine rice pouches. Reserve the remaining, after	
the 3 cups, for another purpose	