

# Chicken Cordon Bleu Soup

## Paired with Emergence White 2016

### Ingredients:

- ¼ cup butter
- 5 cups half and half and whole milk divided in the ratio you desire. More ½ and ½ will be creamier. More milk will make soup thinner. You can also substitute heavy cream for extremely thick soup.
- 1 Tablespoon concentrated chicken base, or two chicken bouillon cubes crushed
- ¼ c Laurentide Emergence White wine
- 8 oz. cream cheese, softened
- 2½ cups chopped rotisserie chicken (cooked chicken breast will work)
- ½ cup cooked and chopped bacon
- 1 cup cubed baked ham
- 2 cups grated Baby Swiss cheese
- ~¼ cup cornstarch



### Instructions:

1. Melt butter in stockpot. Add the dairy: half and half, milk and/or heavy cream along with the chicken base. Add Laurentide Emergence White wine.
2. Heat for a few minutes and then add the cream cheese.
3. While continuously stirring, bring to a gentle boil. Check for thickness. To thicken, add cornstarch to a bowl and drizzle in a couple tablespoons COLD water to liquefy. Then add to cream in pot. Whisk continuously as soup thickens. Repeat if desired to increase consistency.
4. Add chicken, bacon and ham.
5. Take off heat and stir in Swiss cheese. Bring back to the stove on low heat and stir until cheese is melted.
6. Optional: Toast crotons with herbs and butter until browned and crisp.
7. Optional: Chop scallions for additional topping.
8. Serve soup in crock, top with crotons and scallions as desired.

Pair with Laurentide Emergence White of course!  
Serves: 4

*Enjoy this Recipe from the  
January 2019 Sips and Soups  
Laurentide Winery, Lake Leelanau, MI*