



**PAPER & FOOD SERVICE, INC.**

# Buffalo Chicken Wing Soup

**Ingredients** **Yield: 12 servings**

- 1 c.. Celery stalks, medium diced
- 1 c. Carrots, peeled, medium diced
- 1 1/2 c. Onion, red, medium diced
- 12 oz. Hot sauce
- 1/2 c. Flour, AP
- 14 oz. Cheddar cheese, white, shredded
- 16 oz. Heavy cream
- 64 oz. Chicken Stock
- 1/2 c. Butter
- 24 oz. Bleu cheese crumbles for garnish
- 2 # Chicken, pulled

**Preparation Instructions:**

1. In a stockpot melt the butter and add the celery, carrots, and onions. Cook until slightly tender.
2. Add the flour and coat the vegetables and continue to cook for approximately 2 minutes. Then add the chicken stock and continue cooking. Stir until the liquid begins to thicken.
3. Add the chicken and heavy cream and stir to combine the cream. Increase heat to bring soup almost to a boil. Add the hot sauce and cheddar cheese and continue stirring until well incorporated.
4. Serve in heated bowls and garnish with bleu cheese crumbles.

Ingredients		Maines Product Code #	Amount	Cost
Celery	Markon	O97135	1 c.	\$0.34
Carrots	Fresh	O97095	1 c.	\$0.15
Onion, red	Fresh	O97482	1 1/2 c.	\$0.24
Hot Sauce	Texas Pete	304010	12 oz.	\$0.84
Flour, AP	Gold Medal	381254	1/2 c.	\$0.08
Cheddar cheese, white, shredded	Great Lake	O14222	14 oz.	\$2.38
Heavy Cream	Crowley	O15500	16 oz.	\$1.12
Chicken Stock	Culinary Secrets	234301	64 oz.	\$1.28
Butter	Grassland	OOO110	1/2 c.	\$0.48
Bleu cheese crumbles	Great Lake	O10132	24 oz.	\$4.32
Chicken, pulled	Silverbrook	114262	2 #	\$6.94

Recipe Cost	\$18.17
Portion Cost	\$1.51

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$1.51	\$2.44	38.23%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.51	\$3.44	30.51%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.51	\$4.44	25.38%