

Louisiana Cock-a-Leekie Soup

...An updated version of this classic first course. No one can remember a Burns Night supper in Baton Rouge without some kind of leek soup!

By Joe Campbell

ingredients:

- 1 rotisserie chicken from the grocery store
- 2 quarts low sodium broth
- 1 tsp salt (omit if regular broth)
- 1 large carrot, peeled and finely diced
- 2 large garlic cloves, peeled and finely chopped
- 1 tsp finely chopped parsley
- 6 leeks cut crosswise about 1 inch, then lengthwise
- 2 stalks celery sliced crosswise about ¼ inch
- ½ cup pearl barley
- 1 tbsp Worcestershire Sauce
- 1 tsp liquid crawfish boil (Joe says omit this and it's just plain old Cock-a-Leekie Soup!)

directions:

- De-bone the rotisserie chicken, discard skin and bones. Reserve any drippings and fat. Chop meat into bite-size pieces.
- Pour broth into a large saucepan and add carrot, parsley, garlic and salt. Bring to a boil.
- Reduce heat to low and add chicken, drippings, and remaining ingredients. Simmer for 30 minutes until veggies are soft.

Lang may ye live, an' long enjoy

Ilk blessin' life can gie,

Health, wealth, content, and pleasure

An' cock-a-leekie.