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## Smoked Chicken White Chili

Prep Cook Time: 1 hour

SERVES 4

### Ingredients:

- 1 stick of butter
- 1 large onion, chopped fine
- 2 teaspoons minced garlic
- 4 stalks celery, finely sliced
- 2 tablespoons flour
- 4 chicken bouillon
- 4 cups boiling water
- 2 tablespoons liquid smoke
- 2 cups Barber's Dairy Milk
- 2 cans great northern beans, undrained
- 1 can white corn, undrained
- 2 large cans of chicken, drained
- 4 oz shredded cheese

### Steps

1. In a large Dutch oven, melt butter and sauté onion, garlic and celery until softened. Blend in flour, stirring to break up clumps. Dissolve bouillon in 4 cups of boiling water.
2. Gradually add broth, liquid smoke and Barber's Dairy Milk to Dutch oven. Bring to a boil.
3. Reduce heat and cook for 20 minutes. Add beans, corn and chicken. Heat thoroughly.
4. Top with Shredded cheese if desired.