

Mexican Chicken Soup

Ingredients:

- 1 whole Chicken
- 1 T Celtic Sea Salt
- 1 lb Nitrate Free Bacon
- 1 large Red Onion
- 6 Garlic Cloves
- 2-4 Hot Jalapeno Peppers
- 2 cans diced Tomatoes
- ¼ tsp Black Pepper
- 2 cans Black Beans
- Block of Smoked Mozzarella Cheese

Directions:

Boil chicken for 1.5 hours in large pot with enough water to cover it. Add 1 T Celtic Sea Salt for boiling process. While that boils, fry up entire lb of bacon. Set bacon aside. Keep all bacon fat. Chop up red onion and peppers. Mince Garlic. Sauté ¾ of onion, pepper and garlic in bacon fat for 5 minutes. When chicken is done, remove entire chicken and let it cool. When cool enough remove meat and put it into the broth. Add contents of bacon fat and veggies to broth. Add the 2 cans of diced tomatoes. Crack fresh pepper into broth. Bring to a boil. Reduce heat and let simmer covered for 30 min. While this cooks, cut mozzarella into chunks and crumble the bacon. Add 2 cans beans to broth. Let simmer another 15 minutes. Serve with fresh red onion, bacon and cheese on top. Enjoy!