

# MUSTARD SOUP



GF DF SF

- 1 lb cooked bacon crumbled
- 1 medium shallot finely chopped
- 3 ½ tsp bacon grease (or butter or olive oil)
- 2 Tbsp specialty smooth mustard
- ½ tsp mustard seeds
- ½ cup white rice flour
- 4 1/5 cups chicken broth
- ½ cup cashew cheese (or cream fraiche)\*
- ¼ cup Rice Milk
- Salt and pepper to taste



**\*\*Alternate – substitute ½ cup pureed cooked cauliflower for the cashew cheese.**

**Fry the bacon until crisp, keep grease in pan. Allow to drain on paper towels. In a separate pot, sautee the shallot in the bacon grease. Add the mustard and seed, now add the flour and slowly pour in the stock to create a smooth texture, whisking constantly. Allow to cook for a minute or two. Now add the cashew cheese, rice milk and all but ¼ cup of the bacon crumbled. Season to taste.**

**Garnish with rest of crispy bacon bits, chopped chives, or sautéed leeks.**

**I had this delicious mustard soup in Curacao decades ago and looked all over for a recipe that tasted like I remembered it. It tastes amazing, you will be so surprised.**

