

JALAPENO CHEESE SOUP

(Serves 6)

Ingredients:

- 6 cup Chicken broth
- 8 Celery stalks
- 2 cup Diced onion
- 3/4 tsp Garlic salt
- 1/4 tsp White pepper
- 2 lb Velveeta cheese
- 1 cup Diced jalapeno peppers
- Sour cream
- Flour tortillas

Instructions:

1. Dice celery stalks, onions and jalapenos. Cut Velveeta into cubes.
2. In a large saucepan place the chicken broth, celery, onions, garlic salt, and white pepper. Cook over high heat for 10 minutes, or until the mixture reduces and thickens slightly.
3. In a blender or food processor place the broth and the cheese. Puree them together until the mixture is smooth. Return the pureed mixture to the saucepan and simmer it for 5 minutes. Add the diced peppers and mix them in well.
4. Serve with a dollop of sour cream and warm flour tortillas.

Courtesy of garhow@hpubmaa.esr.hp.com (Garry Howard) "Santa Fe Recipes", Tierra Publications. Recipe from Guadalupe Cafe, Santa Fe, NM.; Richard Izzo's Public Domain recipe archive

Return to ArmadilloPepper.com Recipes