



## JALAPENO CHEESE SOUP

Source: "Santa Fe Recipes", Tierra Publications

### INGREDIENTS:

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

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### DIRECTIONS:

Dice celery stalks, onions and jalapenos. Cut cheese into cubes.

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.

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.

Serve with a dollop of sour cream and warm flour tortillas.

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