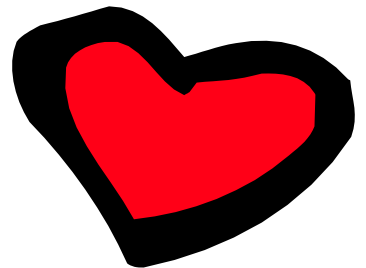


SOUPS





Mexican Chicken Corn Chowder

From the Kitchen of Julie Ford

Serves 6 to 8

1 1/2 lb boneless skinless
chicken breasts
1/2 cup chopped onion
1 to 2 garlic cloves, minced
3 Tbsp margarine
2 chicken bouillon cubes
1 cup hot water
1/2 to 1 tsp ground cumin

2 cups half & half
2 cups shredded Monterey Jack cheese
1 (16 oz) can cream style corn
1 (4 oz) can chopped green chilies
1/4 to 1 tsp hot pepper sauce
1 medium tomato, chopped
fresh cilantro (optional)

Cut chicken into bite-size pieces. In a Dutch oven, brown chicken, onion, and garlic in butter until chicken is no longer pink. Dissolve the bouillon in hot water. Add to pan along with cumin; bring to a boil. Reduce heat; cover and simmer for 5 minutes. Add half & half, cheese, corn, chilies, and hot pepper sauce. Cook and stir over low heat until the cheese is melted. Stir in tomato. Serve immediately; garnish with cilantro if desired.



Potato Cheese Soup

From the Kitchen of Ann Maree Beaman

Serves 8

SOUPS
Taste of Home
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8 potatoes
1 stick of butter
1/2 cup flour
salt, to taste
pepper, to taste
1 lb cheddar or pepper jack
cheese, shredded
green onions, to taste



Peel potatoes and boil until soft enough to mash; reserve the water they are boiled in. Melt butter in a separate saucepan. Add enough water to make a roux and gradually add potato water; cook and stir until it thickens. Mash potatoes coarsely so there are some small pieces left. Add roux to mashed potatoes and stir to blend. Add shredded cheddar or pepper jack cheese and stir in until it melts. Add salt and pepper to taste as well as extra water or milk, if needed. Slice some green onions very thin and add to finished soup.

Cheese & Corn Chowder

From the Kitchen of Kathi Morrison

Serves 6-8

- 1 cup dice carrots
- 1 cup diced potatoes
- 1 cup diced celery
- 1/2 cup diced onions
- 1 cup diced ham
- 1 (14.5 oz) can cream style corn
- 1/2 lb Velveeta cheese
- 2 cups white sauce

Boil carrots, potatoes, celery, and onions in 2 cups of water for 15 to 20 minutes. Do not drain. Add ham, corn, cheese, and white sauce. Simmer until hot (approximately 15 to 20 minutes), but do not boil, and then serve.





Cheeseburger Soup

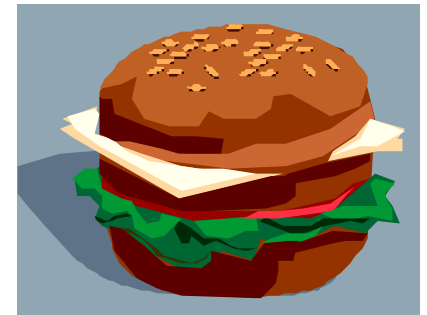
From the Kitchen of April McFall

Serves 10

1 lb ground beef
3/4 cup onion, finely chopped
(less is optional)
3/4 cup carrots, shredded
1 tsp dried basil
1 tsp dried parsley flakes
4 Tbsp butter or margarine, divided
3 cups chicken broth

6 cups potatoes, peeled & diced
1/4 cup all purpose flour
16 oz Velveeta cheese
1-1/2 cups milk
3/4 cup salt
1/4 to 1/2 tsp pepper
1/4 cup sour cream

In a 3-quart saucepan, brown beef; drain and set aside. In the same saucepan, sauté onion, carrots, and basil in 1 Tbsp butter until vegetables are tender, about 10 minutes. Add broth, potatoes, and beef; bring to a boil. Reduce heat, cover, and simmer 10 to 12 minutes or until potatoes are tender.



Meanwhile, in a small skillet, melt remaining butter. Add flour, cook and stir 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Add cheese, milk, salt, and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream.



Beef & Chorizo Chili

From the Kitchen of Cindy Glanzer

Serves 6

- 1 lb ground chuck
- 1 lb chorizo sausage or spicy/hot bulk Italian sausage
- 1 medium onion, chopped
- 3 tsp garlic, minced
- 2 cups black beans, cooked (or 1 (15 oz) can black beans)
- 2 (14.5 oz) cans tomatoes, chopped (can substitute fresh tomatoes)
- 2 (10 oz) cans tomato sauce
- 2 Tbsp cumin
- salt, to taste
- pepper, to taste
- optional: sour cream, cheddar cheese, and chopped green onions, for garnish



Brown the beef and sausage in a heavy pot. Drain off any excess fat. Add diced onion and garlic and cook until just soft. Add the remaining ingredients. Bring to a boil. Reduce heat and simmer for 45 minutes. Serve warm. Great served with cornbread and garnished with sour cream, cheddar cheese, and chopped green onions.