

Cold Cream of Green Chile Soup

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	chicken broth
1/3	cup	onion - minced
1	clove	garlic
1/2	pound	green chiles
8	ounces	cream cheese - softened
1	cup	sour cream
1/4	teaspoon	ground cumin
1	cup	milk
		salt and white pepper
		red, orange and yellow bell peppers - julienned

In a saucepan, bring broth to a boil with onion. Boil for 5 minutes and let cool.

In a food processor, finely chop the garlic and chiles. Add the cream cheese, sour cream, and cumin and blend until well combined.

With motor running, add broth mixture in a stream. Combine well and transfer to a large bowl.

Stir in milk, salt and white pepper. Chill. Garnish with bell peppers and sour cream.