

Potato Poblano Soup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2		strips bacon - cut into 1/2" pieces
1	medium	onion - chopped
4		poblano pepper - roasted, seeded, peeled and diced
2	teaspoons	salt
1	teaspoon	fresh black pepper
3	cloves	garlic - minced
1	quart	chicken stock
6	medium	yukon gold potatoes - chopped
1	cup	sour cream
1/2	cup	anejo cheese - grated

In a heavy Dutch oven or stockpot, fry the bacon over med heat, stirring, until it starts to brown. Toss in the onions, half the poblanos, salt and pepper and cook until slightly golden, 5-7 minutes. Spoon out any excess fat. Stir in garlic and cook briefly, 1-2 minutes. Pour in chicken stock, add the potatoes and bring to a boil. Reduce heat and simmer for 20 minutes. Puree in blender until just smooth. Return to pot, stir in sour cream and bring to boil. Stir in remaining poblanos and sprinkle with cheese.