



Men's Cooking Club Wimberley June 2015 Chef / Tom

Cream of Jalapeño Soup

Serves 12

Ingredients:

3 tbsp Butter
10 small Jalapeño peppers, stemmed and seeded
1½ cups finely chopped red Onion
6 cloves Garlic, minced
2 Avocado, peeled & diced
4 cups Tomatoes, diced
2 quarts heavy Cream
2 bunches Cilantro, stemmed & chopped
Kosher Salt to taste
Freshly ground Pepper to taste

Directions:

Mince the jalapeños and set aside.

In a large, heavy saucepan, heat the butter over medium heat. Add the jalapeños, onions and garlic and sauté, stirring until the vegetables are soft.

Remove the pan from the heat and stir in the avocados, tomatoes and cream.

Lower the temperature and return the pan to the heat, watching and stirring so the cream does not separate.

Bring the soup slowly back to a simmer and cook for about 30 minutes to reduce by one third and to blend the flavors.

Be sure to stir the soup occasionally to prevent sticking or scorching.

Season with salt and pepper.

Just before serving stir the chopped cilantro leaves into the soup, reserving some for garnish.

Ladle soup into bowls and garnish with remaining cilantro.