

# Cream of Jalapeño Soup

Grady Spears & Mike Micallef



1½ tablespoons unsalted butter  
5 jalapeño peppers, stemmed and seeded  
¾ cup finely chopped red onion  
(about ½ large onion)  
3 cloves garlic, minced  
1 avocado, peeled and diced  
2 cups diced tomatoes  
(about 2 large tomatoes)  
8 cups heavy cream  
1 bunch cilantro, stemmed and chopped  
Kosher salt to taste  
Freshly ground pepper to taste

Mince the jalapenos and set aside. In a large heavy sauce pan, heat the butter over medium heat. Add the jalapenos, onions, and garlic then 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 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 the soup with salt and pepper.

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

Ladle the soup into bowls and garnish with cilantro and tortilla crisps.

Serves 6 bowls or 12 cups