



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Mexicali Cheese Soup

On those chilly winter nights in the Hill Country nothing tastes better than a nice, steamy mug of soup – the heartier the better. We love this spicy concoction chock full of vegetables and a hit of zest from our **Fredericksburg Farms Watershed Roasted Chipotle Salsa**. Warms you clean to the bone!

To serve 4 to 6,

- 6 slices applewood smoked bacon, chopped
- Canola oil
- 2 medium onions, cut into small dice
- 1 medium green bell pepper, cut into small dice
- ¼ cup all-purpose flour
- 1 jar **Fredericksburg Farms Watershed Roasted Chipotle Salsa**
- 2 cups frozen whole kernel corn, thawed
- 4 cups beef broth
- 3 cups (12 ounces) shredded sharp cheddar cheese

Cook bacon in a heavy-bottomed 4-quart saucepan over medium heat until crisp. Remove bacon with a slotted spoon and drain on paper towels. Reserve bacon drippings. Add enough canola oil to the drippings in the pan to make ½ cup. Heat the drippings over medium heat. When fat is hot, add the onions and bell pepper. Cook, stirring occasionally, until onion is wilted and transparent, about 7 minutes. Add the flour all at once, stirring to blend well. Cook, stirring constantly, for 2-3 minutes. Add the **Watershed Roasted Chipotle Salsa** and the corn; stir to blend.

Add the beef stock and bring the soup to a boil to thicken. Lower heat, cover and simmer for 30 minutes. Just before serving, stir in the shredded cheese, blending well. Cook just to melt the cheese. Do not allow the soup to boil. Serve hot.