

Poblano Pepper & Potato Soup with Crispy Bacon

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Serves: 6

Prep time: 10 minutes

Cook time: 25 minutes

Total time: 35 minutes

Ingredients

3 tablespoons butter
3 garlic cloves, peeled and finely chopped
1 cup onion, chopped
1 cup carrots, peeled and chopped
1 teaspoon paprika
½ teaspoon ground cumin
½ teaspoon chili powder
1 ¼ cup poblano pepper, de-seeded,
de-stemmed and chopped
1 pound Wisconsin russet potatoes, peeled
and diced to about 1 inch
12 ounces beer
2 cups chicken or veggie stock
2 cups shredded Monterey Jack cheese
½ cup sour cream
¼ cup parsley leaves, roughly chopped

1 teaspoon salt
½ teaspoon black pepper
1 tablespoon apple cider vinegar
6 strips of bacon, cooked crisp and chopped

Steps

- Heat butter in a 4-quart saucepan.
- When melted, sauté garlic, onion and carrots for 2 to 3 minutes.
- Add paprika, cumin and chili powder. Sauté 30 seconds.
- Add poblano peppers and potatoes. Stir and add in beer and chicken stock.
- Bring to a vigorous boil, turn down heat and simmer partially covered for 20 to 22 minutes until potatoes are tender.
- Purée with handheld blender or in food processor.
- Add cheese and stir until melted.
- Add sour cream, parsley, apple cider vinegar, salt and pepper.
- Serve garnished with chopped bacon.



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