

**RECIPE OF THE MONTH
JANUARY 2008**

GREEN CHILE SOUP

This recipe was given to me by a colleague of mine. Thanks, Barb.
I made a few changes to fit my tastebuds. We are lightweights when it comes to spicy hot so we use mild chiles, and they are mild.

**1 POUND HAMBURGER
1 13 OZ CONTAINER BUENO FROZEN MILD OR HOT CHOPPED GREEN CHILE
½ CUP FINELY CHOPPED ONION
3 OR 4 LARGE POTATOES
4 14 OZ CANS SWANSONS CHICKEN BROTH
2 OR 3 EXTRA LARGE KNORR CHICKEN BOUILLON CUBES**

BROWN HAMBURGER AND ONION IN CANOLA OIL IN LARGE POT. WHEN BROWNEED ADD YOUR 4 CANS OF CHICKEN BROTH. PEEL AND CHOP 3 OR 4 LARGE RAW POTATOES CUT INTO BITESIZED PIECES AND ADD TO POT. ADD CONTAINER OF CHILE.

SPRINKLE WITH SEASONINGS OF GARLIC POWDER, ONION POWDER, PEPPER. SALT TO TASTE OR SALT AFTER AS YOU ARE EATING. ADD A DASH OF WORCHESTIRE TO TASTE IF YOU LIKE. SIMMER UNTIL POTATOES ARE DONE.

SERVE TOPPED WITH SHREDDED CHEDDAR CHEESE AND A BOTTLE OF HOT SAUCE ON THE SIDE IF SO DESIRED.