

**Caldo de Queso (Cheese Soup)- Grace's
Potato Soup
Tortellini Soup - Mr. Carl Laub's Okpik brand
Cheese Tortellini Soup**

Caldo de Queso (Cheese Soup)- Grace's

3 large tomatoes (diced)
4 cans green chilies (stings)
3 onions - chopped
6 quarts broth or water (couple large cans broth and water)
3 small cans tomato sauce
6 potatoes - diced
cilantro (handful)
2 lbs Monterey jack cheese

Sauté tomato, chilies, and onion. Add broth/water and tomato sauce. Bring to boil. Add potato, cilantro. Simmer until potatoes are tender (15-20 min). Add cheese 5 min before serving.

Potato Soup

2 tbs. butter
2 cans chicken broth (13 oz each)
1 large onion, chopped
1 bay leaf
2 stalks celery, chopped
3 cups milk
1 clove garlic, minced
2 tbs. parsley
4 medium potatoes, diced
salt & pepper to taste

Melt butter in Dutch oven (20 coals on bottom). Cook celery, onion and garlic. Add potatoes, broth and bay leaf. Cook until vegetables are soft, about 1 hour. To speed cooking move half of used coals to top & add fresh coals to bottom. Mash vegetables with spoon. Add milk, parsley, salt, pepper. Simmer 15 minutes.

Tortellini Soup - Mr. Carl Laub's Okpik brand (serves 6)

2 large cloves garlic
1 pkg. spinach (10 oz) thawed
parmesan cheese
2 cans chicken broth (14 oz each)
1 pkg. cheese tortellini (8 oz)
1 can stewed tomatoes (16 oz), undrained & chopped
1 teaspoon margarine

In large saucepan sauté garlic in margarine for 2-3 minutes. Add broth and tortellini. Heat to boil then simmer 10 minutes. Add spinach and tomatoes. Simmer 5 minutes then top with parmesan cheese and serve.

Cheese Tortellini Soup (serves 4-6)

1 onion chopped
4 stalks celery, chopped
4-5 carrots, chopped
1 clove garlic, crushed
2 tbs. oil
2 large cans chicken broth
1 pkg.. frozen cheese tortellini

Add chopped vegetables to oil and sauté till onions are translucent.
Add broth. Bring to boil. Simmer 15 minutes. Add tortellini. Cook
10-15 minutes (until pasta is done).