

## Sonora Style Cheese Soup – *Caldo de queso*

### Ingredients (for 6 portions)

½ lb (225 g)	fresh cheese, such as Sonora regional (or panela, or even Indian <i>paneer</i> ); cubed
1	tomato; washed, halved, stem spots removed
¼	white onion; peeled
2 cloves	garlic; peeled, and finely chopped
3	green chili peppers, such as Anaheim (or poblano, or bell green); washed
2-3	white potatoes; washed
½ cup	evaporated milk
4 cups	water
2 tbsp	oil
Salt, to taste	

### Optional, to serve:

Hot pepper flakes, such as *chiltepín*

Grate one half of the tomato, cut side down, pushing gently down to leave the skin behind; repeat with the second half. Reserve pulp, and discard skins. In a similar manner, grate onion, and reserve. Roast, peel and slice green chili peppers into strips, and reserve. In a pot, warm up oil over medium heat; add onions and garlic and cook for one minute, then add grated tomatoes. Stir to combine, reduce heat to low, then allow to cook, covered for ten minutes. Meanwhile, place four cups of water in a large container. Peel potatoes, cut them into cubes, placing the chunks in the water as they are being cut, to avoid browning. After the ten minutes, uncover pot, and return heat to medium; scoop potatoes from the water, and add to the tomato mix; stir to combine for one minute, then add the water from soaking the potatoes to the pot. Bring to boil, then reduce to a simmer, and cook, covered, for five to ten minutes, until potatoes are fork-tender. Add pepper strips. At this point, the heat is kept low, so the soup is hot but not boiling, so the dairy will not separate when added to the broth. Incorporate cubed cheese, then slowly add milk, stirring gently. Season with salt, to taste. Serve hot, offering hot pepper flakes at the table, so each person may sprinkle on their bowl of soup, to taste.

