

## RECIPES

### Cream of Pecan Soup

This rich and elegant soup comes from the Mexican state of Chihuahua, which is famous for its pecans. Make sure and grind the nuts to a paste and do not forget the final dusting of nutmeg!

#### Ingredients

1 1/2 tablespoons butter  
3/4 cup minced onion  
6 tablespoons tomato sauce  
3 1/2 ounces pecan bits, ground to a paste in a spice or coffee grinder  
3 cups low salt chicken broth  
3/4 teaspoon salt, or to taste  
1/3 cup cream  
1 teaspoon ground nutmeg

#### Directions

- 1. Soften the onions.** Melt the butter in a pot over medium heat, add the onion and cook, stirring often, until it is soft but not brown.
- 2. Finish preparing the soup.** Add the tomato sauce and continue cooking and stirring for 2 minutes. Stir the pecan paste into the onions and tomato sauce. Stir in the chicken broth a little at a time, making sure each addition is well incorporated before adding more. Bring the soup to a boil, turn down to a simmer and cook for 10 minutes. Add the salt and then add the cream, bring the soup back to a simmer, and serve it with a dusting of nutmeg on top.