

Kare Patterson

Fix West Texas.org

Green Chili

2 lbs ground beef, browned

3 cans diced green chilis

2 cans sweet corn

16 oz heavy cream

Tomatillo Sauce Base:

3 28 oz cans of tomatillos

1/2-1 cup Chopped sweet onion

1 bunch of cilantro

Minced garlic, to taste

Salt, to taste

Juice from one lime

1 tsp sugar

Make tomatillo sauce base by blending in food processor. Season with cilantro, salt, lime and sugar to taste. If it tastes a little bitter, increase lime and/or sugar to cut bitterness of tomatillos. If short of time, use 2 jars of Cookwell Green Chili 2 Step. It is a great substitute for making your own tomatillo sauce base.

Mix all ingredients in crock pot, minus cream. Make also add diced potatoes. Simmer for an hour. Add cream at end.

Serve alone or over rice.

Chelsea Franklin

Hashbrowns and High Hopes

Breakfast soup

6 large russet potatoes peeled and cubed

1 large russet potato shredded

1 large whole yellow onion diced small

1 stick butter

1 whole roasted garlic

4 cups of heavy cream

Onion powder 3Tbsp

4 cups of chicken stock

4 cups of water

3 cups of sharp cheddar

3 whole green onions with tips cut off

Cooked strips of bacon

Eggs

Peel and dice russet potatoes and dice yellow onion put them in stock pot with water , chicken stock ,butter and heavy cream let boil on high for 35 mins add onion powder, garlic and salt and pepper to taste

should be a thick potato soup.

For toppings

- Take shredded potato and fry up until golden brown hash browns
- fry egg over easy
- cut green onion up to garnish
- cook up bacon until crispy

To serve:

Fill bowl with soup put toppings on soup in corners cheese,bacon, hash browns , and fried egg top with green onion and black pepper.

Aryanna Molina

Zuppa Toscana

Cook on stove

1 pound spicy Italian ground sausage,

chopped bacon

½ white onion,

1 tablespoon minced garlic

once finished set in crockpot or stove medium heat,

1 carton chicken broth

2 cups water

5 yellow potatoes - cut into 1-inch pieces

3 teaspoons salt

1 teaspoon black pepper

cook for simmer for 4 hours

2 cups heavy cream

4 cups chopped kale

Christian Flores

Noyollo

- 1 can cream of chicken soup
- 2 cups cooked turkey, shredded or diced
- 1 cup carrots, peeled and diced
- 1 medium white onion, finely chopped
- 4 cups chicken broth or stock
- 1 cup heavy cream
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- ½ cup celery, diced (optional for added crunch)
- 1 teaspoon dried thyme
- ½ teaspoon dried rosemary
- Salt and freshly ground black pepper to taste
- Fresh parsley, chopped for garnish
- ½ cup wild rice or long-grain rice (optional for heartiness)
- 1 bay leaf
- A squeeze of fresh lemon juice (optional for brightness)

Judges Choice 1st Place Soup

Stanton High School Spanish Club/Gustavo Padilla sponsor

Pozole:

Ingredients

5 lb pork shoulder or butt roast*

10 cloves garlic , divided

2 teaspoons salt

1 yellow onion , quartered

4 bay leaves

3 tablespoons better than bouillon chicken flavor , or chicken bouillon granules

6 dried guajillo chiles*

6 dried ancho chiles*

1-3 dried chiles de arbol , optional, for spicier/hotter soup*

2 tablespoons oil

1 tablespoon oregano

1/2 teaspoon ground cumin

8 oz can tomato sauce

1 teaspoon white vinegar

2 25oz cans white hominy , drained and rinsed

salt and pepper , to taste.

For topping:

Thinly shredded Cabbage (required)

diced yellow or white onion (required)

fresh cilantro (required)

lime wedges (required)

avocado (optional)

A few thinly sliced radishes (optional)

Warm corn or flour tortillas , for serving.

1. Cut pork roast into 1 inch cubes, trimming and discarding any big pieces of fat. Add to a large stock pot with enough water to cover the meat by around 2 inches (8-10 cups water). Bring pot to a boil. Skim off any foam that rises to the surface.
2. Add to the pot one quartered onion, 5 whole garlic cloves, bay leaves, 2 teaspoons salt and chicken bouillon and simmer for 1 ½ hours.
3. Meanwhile, remove seeds and veins from chilies and add to a small pot with enough water to cover them. Bring to a boil and boil for 15 minutes. Remove from heat.
4. Use a slotted spoon to spoon the chilies into a blender. Add 1 cup liquid from the saucepan that boiled them, along with 5 peeled garlic cloves. Blend well until smooth.

Jayne Titsworth

Strawberry Soup - a dessert soup

2 pints of strawberries (fresh or frozen)

1/2 cup of cold water

2 cups plain lowfat yogurt (or can use strawberry yogurt)

1/2 cup orange juice

1/2 cup sugar

1/2 tsp cinnamon

Wash, hull & puree strawberries or thaw & puree frozen strawberries and mix with water if of the frozen kind.

Stir in orange juice, cinnamon & sugar until dissolved.

Fold in yogurt

Chill.

DeArmond Family

Mario's Super Creamy 5C Soup!

Ingredients:

6 Tablespoons butter

1 yellow onion

1/3 cup flour

3 cups half and half

1 1/2 cup of water

2 14 1/2 ounce can of chicken broth

2 large heads of cauliflower chopped into 1 inch pieces

2 cups of sharp cheddar cheese shredded

1 cup of pepper jack cheese shredded

1 cup parmesan cheese shredded

1 teaspoon salt

1 tablespoon dijon mustard

Instructions:

In a large pot, melt butter and cook the chopped onion until translucent and golden brown. Whisk in the flour. Gradually stir in the half and half, water and chicken broth.

Add the chopped cauliflower and heat to boiling. Reduce heat to medium low and allow the cauliflower to

cook until tender about 15 minutes.

Use a blender or immersion blender and blend until silky smooth.

Heat soup to medium and add in dijon mustard, salt and cheeses one handful at a time, stirring until melted.

Optional Toppings:

Green onion

Bacon bits

Shredded cheese

Serve with bread

Elizabeth Ward

Gluten Free Green Chilli Stew

Potatoes

Carrots

Onion

Celery

Chicken bone broth

Jimmy dean breakfast sausage

Gluten free turkey gravy

Green chili's

Mark & Sherry Nicols

Mexicali Stew

2 cans Ro-tel

2 cans Ranch Style Beans

3 cans Minestrone soup

1 lb hamburger

1 medium onion

Brown hamburger meat with onion, drain well,

Mix in pot other ingredients

Bring to a boil

Simmer 30 minutes

1st Place People's Choice Soup

Martin County Senior Citizens

Fiesta Chicken Corn Chowder

2 T butter or bacon grease

1/2 medium onion, chopped

2 cups chicken broth

1 cup heavy cream

1 can Ro-tel

2 small cans diced green chiles

2 medium potatoes, diced

1-14 oz. can pinto beans, drained

12 oz. Frozen corn

2 cups cooked, diced chicken (can use rotisserie chicken)

8 oz. softened cream cheese

1 T. Chili powder

1 T. Taco seasoning

Salt & pepper to taste

8 oz. Velveeta or Mexican Velveeta

8 oz. shredded cheddar cheese

Toppings: Bacon Bits, shredded cheese, avocado, tortilla strips, sour cream, jalapeños, etc.

Cook potatoes and onions in butter or bacon fat until al dente. Add chicken broth and other vegetables and seasonings. Cook until potatoes are tender. Add diced chicken. Add cream cheese and Velveeta that has been cut into small pieces. Cook on low heat until melted. Add heavy cream and shredded cheese . Cook until heated through. Serve with desired toppings.

Stanton High School BBQ Team sponsored by Shayna Davis

Meattallica Chili

Ground Beef

Cubed Beef

Cayenne Pepper

Ground Cumin

Oregano

Brown Sugar

Chili Powder

Garlic Powder

Bean Seasoning

Salt

Pepper

Ground Mustard

Diced tomatoes

Diced green chili

White onion

Garlic Cloves

Kidney Beans

Navy Beans

Black Beans

Non-alcoholic Beer

Stanton High School BBQ Team sponsored by Shayna Davis

Spice Girls Chili

yellow onion

Bell Peppers

Jalapeno

Garlic

Tomato Paste

Ground Beef

Beef Broth

Chili powder

pepper

Cumin

Paprika

Garlic Powder

Onion Powder

Oregano

Sugar

Salt

W Sauce

Crushed tomato's

Rotel

Chili Beans

Stanton High School BBQ Team sponsored by Shayna Davis

Taco Soup

Chicken

Black Beans

Corn

Navy Beans

Green Chili

Chicken Broth

Olive Oil

Heavy Cream

Taco Seasoning

2nd Place People's Choice

Stanton Volunteer Fire Department

Authentic Creole Soup (Jambalaya Soup)

4 Slices of Bacon-chopped

12oz. andouille sausage-chopped

2 Chicken Breast-Chopped

2 med. Onion-Chopped

2 med bell peppers-chopped

4 stalks of celery-chopped

32 oz. chicken broth

28oz can crushed tomatoes

2 cups of water

2 bay leaves

3 tbsp flour

$\frac{3}{4}$ cup jasmine rice

2 tsp Cajun Seasoning

Salt & Pepper

Add bacon to a large, 6-qt Dutch oven or heavy soup pot then place on the stove and turn heat to medium. Cook until bacon is crisp then remove bacon to a plate and set aside, reserving bacon fat in the pot. If necessary, add enough extra virgin olive oil to total 2 Tablespoons fat in the pot.

Turn heat up to medium-high then add sausage and chicken, season with salt and pepper, then sauté until chicken begins to turn opaque, about 2 minutes. Add onion, bell pepper, and celery, season with Cajun seasoning, then sauté until vegetables are tender, about 5 minutes, turning heat up if necessary to keep ingredients sizzling. Add garlic then sauté for 30 seconds.

Sprinkle flour over the meat and vegetables then stir to coat and cook for 2 minutes. Slowly add chicken broth a splash at a time while stirring to create a smooth sauce, then add crushed tomatoes, water, and bay leaves. Turn heat up to high to bring liquid to a boil then add rice and stir well. Turn heat down to medium-low then cover and simmer until rice is al dente, 15-18 minutes, stirring often. When rice has a couple minutes left until it's tender, remove the pot from the heat then let sit with the lid on for 2-3 minutes to let the rice finish cooking from the heat of the pot. Remove the lid then stir in the bacon and let soup sit and thicken for 10 minutes before ladling into bowls and serving. Serves 6-8

