

## Brie with Green Chile Soup

3/4 cup chopped onion

1/2 cup chopped celery

4 Tbsp butter

2 Tbsp flour

1 pint (16 ounces) half-and-half

1 16 ounce can chicken broth

1/2 pound Brie cheese cut into small pieces

1 cup roasted, peeled, and chopped fresh green chiles or 2 4-oz cans green chiles chopped

Salt and freshly ground pepper to taste

Sauté onion and celery in butter in large saucepan. Stir in flour. Using a whisk, slowly add half-and-half and chicken broth. Stir constantly until blended. Add Brie and whisk until melted. Add chiles, salt and pepper. Ladle soup into bowls and serve hot.

Rosalea Murphy, The Pink Adobe Restaurant, Santa Fe, NM