



Recipe Service

HACO swiss

Recipe: **Cold Leek Soup**
a refreshing veggie appetizer

Product Group: Soup Mixes

Serving size: 10



Ingredients:

4 oz Green spring onions
1 oz Garlic
14 oz Potatoes
7 oz Tomatoes
2 oz Chipotle chiles
7 oz Sour cream
5 oz **“HACO Swiss” Leek Soupmix, #107**
To taste **“HACO Swiss” Supr. Hacomat Seasoning Powder, #513**
To taste Tabasco

Mise-en-place (preparation):

- cut tomatoes into dices
- cut potatoes leafy and cook till done
- cut spring onions into rings and sauté
- chop garlic
- puree Chipotle chiles

Directions:

Prepare 2 quarts of “HACO swiss” Leek Soup according to directions, simmer for 5 – 7 minutes. Cool down soup, blend in the additional ingredients. Season to taste with “HACO swiss” Supr. Hacomat and Tabasco

Serving suggestions:

Serve ice cold as an appetizer