

## Acapulco Fish Soup©

### Ingredients:

12 oz.	cream cheese
1 cup	half & half
1/2 cup	whipping cream
1 can	Campbell's™ Tomato Bisque or Tomato Soup
3 cans	Campbell's™ Cream of Celery Soup
4 - 6 Tbsp.	dry sherry wine
1 1/2 cups	Pace™ Medium Salsa with juice
2 - 6 oz. cans	Crown Prince™ crabmeat with juice (or leftover fish)
2 - 6 oz. cans	salmon, boneless, skinless with juice
2 - 3 Tbsp.	fresh dill, parsley or basil, chopped
1 tsp.	lemon pepper
sour cream (optional)	

### Method:

Spray a large pot with Pam™. Blend together the cream cheese, half & half, whipping cream, cans of soup and juice from seafood with the Magic Wand using the flat blade. Add the wine and salsa with juice. When ready to serve, bring to a boil and add crabmeat and salmon or any combination of seafood. Add dill, lemon pepper and heat through, but **Do Not Boil**. (Optional: Put a dollop of sour cream on each serving.)

***Hint:** Serve with Torengos™ Corn Chips. Delicious!*