

## Swiss Cheese Soup with Smoked Salmon Tartare©

### Swiss Cheese Soup—Ingredients:

2 oz.	Kerry Gold™ Irish Butter
1 Tbsp.	olive oil or other
1 cup	onions, chopped
4 Tbsp.	flour
1/2 cup	milk, cold
1–15 oz. can	Swanson's™ Chicken Broth
1/2 cup	white wine
1–1 1/2 tsp.	chicken granules
1 tsp.	fajitas seasoning
1/2 tsp.	nutmeg
1/2 cup	cream
1–8 oz. pkg.	Kerry Gold™ Swiss Cheese, grated
1–8 oz. pkg.	mozzarella cheese, grated
2 Tbsp. fresh	parsley, chopped



### Method:

Spray a large pot with Pam™. Heat butter and oil. Add onions and sauté transparent. Add flour and sauté two minutes. Add one by one milk, broth, white wine, fajitas seasoning, nutmeg and bring to a boil. Add enough whip cream to make soup creamy. Add grated cheeses. Stir often—soup burns easily. Add parsley just before serving.

*Hint: Add 1 cup cooked, cubed chicken or 8 oz. shrimp or crabmeat.*

### Smoked Salmon Tartare—Ingredients:

1–8 oz. pkg.	cream cheese, room temperature
2 oz.	Kerry Gold™ Irish Butter, room temperature
1/2 sweet	onion, (1/2 cup), chopped very fine
1 tsp.	lemon pepper
1 Tbsp.	olive oil
2 tsp.	dill from tube
small piece	seedless cucumber, scoop out seeds and chop fine
4–6 oz.	smoked salmon, cut off brown part, cubed
1 tsp.	horseradish or wasabi
1 pkg.	Passport™ Baked Artisan Crackers Everything Flatbread or any cracker

### Method:

In a large mixing bowl, mix all ingredients together except flatbread with a spatula. Make into sandwiches using flatbread or make into a cheese ball and serve with flatbread or crackers. Cheese ball freezes well.

*Hint: Use regular sandwich bread to make sandwiches. Put into the freezer. When frozen, pack in plastic. Take frozen to work, school or camping trip. By the time you eat, the sandwich is defrosted.*