

## Creamy Potato Corn Soup with Soda Crackers and Cheese©

### Soup—Ingredients:

2 Tbsp.	olive oil
1 tsp.	chili oil
2 oz.	Kerry Gold™ butter
1 cup	onions, cubed
1 Tbsp.	garlic, minced
2–10.5 oz. can	Campbell's™ Chicken Broth
2–10.5 oz. cans	Campbell's™ Cream of Potato Soup
2–14.5 oz. cans	cream style corn
2–15.25 oz. cans	whole corn with juice
1 Tbsp.	lemon pepper
2 tsp.	fajitas seasoning
1/2–3/4 cup	cream
3 Tbsp. fresh	parsley, chopped
1–8 oz. pkg.	ham, cooked, cubed



### Method:

Spray a pot heavily with Pam™. Heat oils and melt butter. Add onions and garlic and sauté tender crisp. Add soups and chop pieces of onion and potatoes fine using the Magic Wand with the knife blade. Add corn, lemon pepper and fajitas seasoning and heat through. When ready to serve, add cream, parsley and ham and heat through again.

*Hint: Soup keeps 4–5 days in the refrigerator.*

*Hint: Optional: add 1 Tbsp. marjoram, oregano or herbes de provence for a different flavor.*

*Hint: Use cut up hot dogs instead of ham.*

### Soda Crackers with Cheese—Ingredients:

1 pkg.	soda crackers (Saltines™)
3 oz.	Kerry Gold™ butter
1 pkg.	Laughing Cow™ Swiss cheese or other

### Method:

Preheat a conventional oven to 375°, convection oven to 350°.

Baste a cookie sheet heavily with 1 1/2 oz. butter. Arrange soda crackers on sheet and baste tops with 1 1/2 oz. melted butter.

Bake 10–12 minutes or until golden brown. Put a small square of cheese on top of each cracker as soon as they come out of the oven.

