

# Jalapeño Popper Soup with Laurentide Emergence White

## Ingredients:

- 4 slices Bacon
- 2 Jalapenos
- 2 T Butter
- 1 Onion, chopped
- 1 Carrot diced
- 1 Red pepper diced
- 1 c Corn
- 1 Garlic head
- 1 T Cumin
- Salt & pepper to taste
- 1 c Laurentide Emergence White
- 4 c Vegetable broth
- ½ c Salsa verde
- 1 c ½ and ½
- ~1-2 c Mexican cheese blend
- ~4 oz Cream cheese
- Optional: cilantro, crotons, corn chips



Laurentide

Emergence White  
2017  
Leelanau Peninsula

## Instructions:

1. Cook bacon, remove and chop for garnish.
  2. Broil fresh jalapenos, cool in paper bags, skin, deseed and chop.
  3. Bake garlic head.
  4. Sauté onions carrots red peppers and corn in butter and bacon drippings until soft.
  5. Add chopped roasted garlic, sauté briefly. Add spices and season with salt and pepper.
  6. Deglaze with Laurentide Emergence White Wine until slightly reduced!
  7. Add broth and salsa verde.
  8. Add ½ and ½.
  9. Add jalapenos. Bring all to slow simmer.
  10. Add shredded cheese blend, melt and incorporate.
  11. Add softened chunks of cream cheese, melt and incorporate.
  12. Top at serving with bacon bits, cilantro and/or crotons or tortilla chips.
  13. Note: if too thick, add more wine. If too thin, add cornstarch/water slurry.
  14. Reheat very slowly.
- Enjoy with our Best of Class  
**Laurentide Emergence White  
Cheers!**  
Serves 4-6