



SALSA SOUP

Submitted by Dan McGuire, Saint John, New Brunswick

2 lbs. (.908 kg) ground beef	1 onion, chopped
1 tsp. Oh! So Garlic	1 red pepper, chopped
1 tsp. Oh! So Onion	1 yellow pepper, chopped
1 tsp. Sunset Seasoned Salt	1 cup tomatoes, diced
½ tsp. Southwest Gourmet Seasoning Mix	1 cup corn, frozen, canned or fresh
1 brick (250g) cream cheese	1 cup cheddar cheese, grated
1 cup (225g) cottage cheese	
2 jars Peach & Mango Habanero Salsa	

In a 6 quart Dutch oven, slightly brown ground beef, then drain off any fat. Add **Oh! So Garlic**, **Oh! So Onion**, **Sunset Seasoning Salt** and **Southwest Gourmet Seasoning Mix**.

Cook for 2 to 3 minutes to blend seasonings. Mash in cream cheese and cottage cheese. Mix well.

Add **Peach & Mango Habanero Salsa**, onion, red and yellow peppers, tomatoes and corn. Mix well to combine.

Top with grated cheddar cheese.

Bake in oven, uncovered, for 30 minutes at 350°F.
Stir well, cover pot and bake 30 minutes more.

Stir and serve with corn tortillas.

