

From the kitchen of the American Hotel of Lima  
Recipes by Rose Reynolds

Nacho – Butternut Soup

3 stalks celery  
1 Tbl. minced garlic  
3 carrots, chopped  
4 Tbl. butter  
1 large butternut squash; peeled, seeded, and diced  
10 c. chicken stock  
1 c. cooking sherry  
1 c. shredded Swiss cheese  
3 Tbl. lime juice  
2 Tbl. Tabasco  
1 small can chopped green chilies  
2 c. tortilla chips

Melt butter in large soup pot with garlic, vegetables, and squash. Cook and stir 10 minutes. Add stock, sherry and cook 30 minutes. Stir in cheese and chips. Then puree in blender in batches – careful not to let top of blender pop off with the heat of the soup. Do in small batches, and cover top with a cloth and hold on to top. Add chilies, lime juice, and Tabasco.

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Kale, Sausage, and Potato Soup

1 Tbl. olive oil  
1 c. diced onion  
6 c. chicken stock/broth  
4 large potatoes, peeled and diced  
2 bunches of kale  
1 pkg. hot Italian sausage (chopped and cooked separately, salt and pepper to taste)

Sautee onions in oil. Add kale that has been removed from thick stem and chopped. Add stock and potatoes, simmer 30 minutes. Puree and add cooked sausage to soup. Salt and pepper to taste.

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Rose Reynolds grew up in the American Hotel, as her parents owned and operated the restaurant and hotel. She learned to cook from her mother, but got bored with her four basic soups – Chicken Noodle, Split Pea, Vegetable, and Navy Bean. Today, the American Hotel serves 84 types of soup, and Rose continues to add to her repertoire. For more of her recipes, check out Rose's cook books *Never Enough Thyme* and *Hold the Chicken, and Make it Pea!*