

Tortilla Soup

Source: from the movie *Tortilla Soup* and *Dallas Morning News*, Aug 15, 2001

Serves: 10

PDF: Tortilla-Soup

Prep: 10 min

Cook: 50 min

Total: 1 hr

Ingredients – Soup:

5 Garlic Cloves peeled

10 Roma tomatoes, cored and quartered

3 T Olive Oil

1 lg Yellow Onion, diced

Celtic Sea Salt and freshly ground black pepper

8 c Chicken Stock

1 dried Ancho Chili, stemmed and seeded

$\frac{3}{4}$ Tortilla Chips

Ingredients – Toppings:

1 bunch ($\frac{1}{2}$ cup) Cilantro leaves

1 Avocado, peeled, seeded and diced

$\frac{1}{2}$ c Crema (available in Mexican markets)

2 Limes cut in wedges

Directions:

Place the garlic and tomatoes in blender until smooth. Heat the olive oil in a large stockpot over low heat. Add the onion, salt and pepper and cook, stirring frequently, until pale brown and caramelize, about 10 minutes. Stir in the tomato puree and cook 10 minutes longer, stirring frequently.

Pour in the chicken stock and add the Ancho chili. Bring to a boil, then reduce to a simmer and cook uncovered for 20 minutes. Remove the Ancho chili. Stir in the tortilla chips and cook 10 minutes longer until the chips soften.

Serve hot with cilantro, avocado, crema, lime wedges and some extra crisp fried tortilla chips for adding at the table. Makes 10 servings