

From the kitchen of David and Jennifer Deaven

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2. Sauté (C) in pan until onion is translucent. minutes.
3. Process (A) (B) and add to large pot. Add (C) to pot, then use (D) to deglaze any bits in pan, before adding to pot.
4. Add (E) to pot, bring to near boil and simmer 20 minutes.
5. Serve topped with (F).
Serves: 6

Soup/Tortilla Soup

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- A: 1 guajillo chile, dried, seeded and roasted
1 ancho chile, dried, seeded and roasted
- B: 2C water, boiling
- C: 2T canola oil
1 onion, chopped fine
5c garlic
1 jalapeno pepper, minced
1t salt
1t pepper
- D: 3C water
- E: 28oz tomatoes, diced, whole or sauce
1 chipotle pepper, in adobo, chopped
2T vegetable bouillon paste, chicken or beef alternate
2C corn, frozen
- F: Tortilla chips, fried corn tortillas
1 avocado, sliced
1. Roast (A) in iron pan for few minutes, transfer to a bowl and submerge in (B). Allow to soak at least 10



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