



HACIENDA COCINA'S TORTILLA SOUP

INGREDIENTS

- 40 oz of chicken stock
- 8 oz of onion
- 17 oz of tomato
- 1 oz of huajillo chile
- 2 oz of garlic
- 2 pieces of fried corn tortilla
- 2 oz of cilantro

1/2 oz of epazote - **Definition:** A Mexican herb that has a very strong taste and sometimes has a gasoline or perfumey type odor. It has been used in Mexican cuisine for thousands of years dating back to the Aztecs who used it for cooking as well as for medicinal purposes. Although epazote is poisonous in large quantities, it has been used in moderation to help relieve abdominal discomfort that can come from eating beans. It has become a distinct flavor in Mexican cuisine and is used to season a variety of dishes including beans, soups, salads and quesadillas. Younger leaves have a milder, yet richer flavor. Epazote has a distinct taste that cannot be replaced by other herbs. If you do not have access to it, you can leave it out. If you leave it out, use more of the other seasonings to balance out the loss of the epazote. You can usually find it in Latin or Hispanic grocery stores.

PROCEDURE

Grill the tomatoes, garlic, onion and huajillo chile. After grilling, sauté the ingredients in a medium pan for 10 minute and then add the chicken stock. Simmer on medium-low for 30 minutes. Pour all the ingredients in to the blender. Blend it for 3 minutes and strain it.

HOW TO SERVE IT

Ladle into a bowl and top with fried tortilla stripes, juliennes of huajillo chile, diced avocado, sour cream and cilantro leaves.