

Tortilla Soup Recipe

Ingredients

6 (6-inch) corn tortillas, preferably a little old and dried out. (you might want to make extra

1/4 cup oil

1 small onion, chopped (1/2 cup)

2 cloves garlic, finely chopped

2 peppers (your choice)

4 cups chicken stock

2 large fresh diced tomatoes,

1/2 teaspoon coarse salt (kosher or sea salt)

1 1/2 cups shredded cooked chicken

1 squash

6 corns ears broken in small chunks

Oregano and cilantro

1 If you are starting with somewhat old, dried out tortillas, great. If not and you are starting with relatively fresh tortillas, put them on a baking sheet and put them in the oven at 200°F for 10-15 minutes to dry them out a bit. It is best to start with tortillas that don't have a lot of moisture in them. Cut tortillas in half; cut halves into 1/4-inch strips. In 3-quart saucepan, heat oil over medium-high heat. Fry strips in oil, 1/3 at a time, until light brown and crisp. Remove from pan; drain on paper towels. Reserve.

2 Heat oil remaining in saucepan over medium-high heat. Cook onion in oil 2 minutes, stirring frequently. Add garlic, squash and chile; cook 2 to 3 minutes, stirring frequently, until vegetables are crisp-tender. Stir in broth, tomatoes, corn and salt. Heat to boiling. Reduce heat; cover and simmer 15 minutes. Add chicken; heat until hot.

3 To serve, Divide half of tortilla strips among 4 individual serving bowls; ladle in soup. You can top with avocado and cheese; garnish with remaining tortilla strips and cilantro. Serve with lime wedges.

Peach Sorbet

4 c. peeled peaches

2 c. sugar

1 c. orange juice

2 tbsp. lemon juice

Instructions

Puree' peaches. In a 4 quart pan, combine orange juice, sugar and lemon juice. Stir over medium heat until sugar dissolves. Remove from heat and stir in pureed peaches. Pour into a 13 x 9 inch pan and freeze until firm (not hard). In small batches, process firm mixture in food processor until light and fluffy (1 minute). Fill 1/2 pint freezer containers leaving 1/2 inch head space. Freeze until firm. Makes 7-1/2 pint containers.