



Tortilla Soup

This soup is wonderful year round. During the summer when light meals are cherished; use fresh tomatoes, Anaheim chilies and corn from your garden. The acidity in this soup pairs wonderfully with the Taylor Family Vineyards 2002 Hillside Chardonnay.

- 1 Medium White Onion Diced
- 1 Garlic Clove Minced
- 1 TBSP Extra Virgin Olive Oil
- 5 Fresh tomatoes
- 3 Anaheim Chiles
- 2 Quarts Chicken Broth (homemade or canned)
- 1/2-Tablespoon Sugar
- 1 Tablespoon fresh lemon juice
- Salt to Taste
- 2 Teaspoons Ground Cumin
- 1-2 Chicken Breasts Cooked and Shredded
- 1-Cup Sweet White Corn (Fresh or Frozen)
- 2 Haas Avocados Diced
- 2 Tablespoons chopped Cilantro
- Tortilla Chips (Preferably Homemade)
- 1/2 -Cup Shredded Monterey Jack Cheese or Queso Fresco Cheese (Optional)

In a large stockpot sauté onion and garlic until onions are translucent. Set aside. Clean and core tomatoes and cut in half. Place skin side up on a baking sheet. Cut the chilies in half lengthwise. Clean and deseed the chilies and place skin side up on the baking sheet with the tomatoes. Broil in the oven until the skins are black and charred. Remove the skins from the chilies and discard. Place the tomatoes (skin intact), chilies, onions, garlic and one cup of chicken broth in a food processor and puree until smooth. Return to the stockpot and add remaining chicken broth, sugar, lemon juice, salt, ground cumin and shredded chicken. Simmer on low for 30 minutes. Just before serving add the corn to the stockpot.

In individual serving bowls add equal amounts of avocado. Crush 1/2 cup of tortilla chips per bowl and ladle hot soup over the top. Garnish with fresh cilantro and cheese (optional). Serves 4-6.