

LUPE

RESTAURANTE MEXICANO

This very traditional recipe has been handed down for several generations in my family. Mama Lala, My grand Mother, taught this recipe to my Mother and she, in turn, taught it to me.

OUR FAMOUS TORTILLA SOUP

3 Cloves garlic
1/2 Onion, cut into big pieces
6 Cups chicken stock
1 Tablespoon olive oil
2 Springs of epazote
3 Ripe big tomatoes
salt and fresh ground pepper
10 old tortillas cut in small squares
2 pasilla Chiles
2 Avocados, peeled, pitted and chopped
150 gm (5 oz.) of fresh cheese (queso fresco)
1/2 Cup of heavy cream.

Roast the garlic, onion and Tomatoes. Peel the tomatoes and puree all three ingredients.

Heat 1 tablespoon olive oil in a large saucepan over high heat and sauté the tomato puree. Boil for two minutes, lower the heat and cook until the puree changes color.

Add the remaining chicken stock and the epazote, return to a boil, add salt and freshly ground pepper to taste and cook covered over medium heat for another 15 minutes. Cut the tortillas into small squares and fry them in oil until golden brown. Remove from the oil and drain on absorbent paper.

Five minutes before serving reheat the soup and add the fried tortilla squares.

Garnish each bowl of soup with a few Chile Pasilla rings, the avocado, a dollop of heavy cream and a sprinkle of cheese.