

Reposado Style Tortilla Soup

Serves 4 to 6

This recipe was one of the most popular recipes at Chef Garcia's restaurante Reposado. It is a family recipe handed down through the generations in the Garcia family.



Soup:

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| 1 quart of chicken stock | ¼ white onion, sliced |
| 4 plumb tomatoes cut into 4 pieces | 1 corn tortilla cut into 4 pieces |
| 4 guajillo chiles, deseeded | ¼ cup of corn oil |
| 1 garlic cloves, peeled | 10 epazote leaves |

In a skillet add the oil and heat. When the oil is hot, add the onions and cook until transparent. Then add the tomatoes, the chiles and the tortilla. Cook for 5 minutes or until the tortillas are golden. Add this mixture to the blender and add the chicken stock. Blend until well-pureed. Place the mixture in a sauce pan and add the epazote leaves. Let the soup cook for at least 30 minutes and then take the epazote leaves out.

Garnish:

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| 1 cup of corn oil or coconut, | 1 avocado cut into ½ squares |
| 8 tortillas cut into ¼ inch thick strips | 1 cup of "queso fresco" (fresh cheese) cut into ½ squares. "Panela" cheese also works here. |
| 2 chile pasillas, deseeded and cut into ¼ inch thick rounds | Chicharrón or pork rinds |
| ½ cup of sour cream or crema del rancho | |

In a skillet, heat your oil and fry the tortilla strips until crispy. When golden, take the strips and place them on a paper towel to absorb excess oil. In the same oil, add the chile pasilla rounds and cook for 5 seconds then place them on the paper towel.

To serve, place in the center of a bowl a nice mound of the fried tortilla strips, the chile pasilla, the cream, the avocado and the queso fresco. Then ladle the soup around the mound in the center.

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