

Recipe and Procedure for White Corn Tortilla Soup
Yield 8 servings

Ingredient	Qty.
Olive oil	3 T
Corn Tortillas, cut into 1" squares	1 1/2 each, 7 inch
Garlic, minced	5 large cloves
Sweet onion, minced	2 T
Jalapeno, seeded, minced	½ of one small
White corn kernels, thawed if frozen	1#
Roma or beefsteak tomatoes, peeled, seeded, chopped	1 1/2 #
Tomato paste	1/3 cup
Cumin, ground	2 1/2 †
Kosher salt	1 T
Chipotle powder	1/2 †
Water	12 oz
Vegetable Stock	32 oz
Garnishes - cheddar cheese, cilantro, blue corn chips	optional

1. Over medium-high heat, in a stock pot, fry tortilla squares in olive oil until they begin to crisp and turn a golden yellow.
2. Add garlic, onion and jalapeno; cook 1 to 2 minutes, until onion becomes translucent.
3. Add half the corn along with all other ingredients (except garnishes), reserving other half of corn to be added at the end.
4. Bring the soup to a low, even boil. Boil for 5 minutes. Remove soup from heat.
5. Use immersion blender to create the consistency of a coarse puree.
6. Return the soup to the heat and add the reserved corn.
7. Bring the soup to a boil once again being extremely careful to avoid scorching or burning the soup.
8. Serve, garnished with blue corn tortilla chips, cilantro and sharp cheddar cheese.