

TORTILLA SOUP

Serves: 6

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| 1 small onion, chopped | 1 teaspoon ground cumin |
| 1 4-ounce can chopped green chiles, drained | 1 teaspoon chile powder |
| 2 cloves garlic, crushed | 1 teaspoon salt |
| 2 tablespoons vegetable oil | $\frac{1}{8}$ teaspoon pepper |
| 1 cup peeled and chopped tomatoes | 2 teaspoons Worcestershire sauce |
| 1 10½-ounce can condensed beef bouillon | 1 tablespoon bottled steak sauce |
| 1 10½-ounce can condensed chicken broth | 3 corn tortillas, cut in ½-inch strips |
| 1½ cups water | $\frac{1}{4}$ cup shredded Cheddar cheese |
| 1½ cups tomato juice | |

Sauté onion, chiles and garlic in oil until soft. Add tomatoes, bouillon, chicken broth, water, tomato juice, cumin, chile powder, salt, pepper, Worcestershire and steak sauce. Bring soup to a boil; lower heat and simmer covered 1 hour. Add tortillas and cheese and simmer 10 minutes longer.

If you've never had tortilla soup, you're in for a real treat.