

## AZTEC SOUP

My Spanish language teacher at Rancho La Puerta in Tecate, Mexico gave me this recipe, among others, from her family's kitchen.

Serves 12 people

### Ingredients

2 cloves of garlic finely chopped  
2 cups chopped onions  
4 cups chopped red tomatoes  
4 tablespoons butter  
1 cup tomato sauce  
8 cups chicken stock  
2 tablespoons Worcestershire Sauce  
½ tablespoon white pepper  
1 tablespoon sugar  
24 corn tortillas cut in pieces and fried in hot oil until they turn golden  
1 cup sour cream  
6 ripe avocados  
½ cup chopped onion  
1 cup grated fresh Mexican cheese

### Preparation

Saute the garlic, 1 cup of chopped onion and the chopped tomatoes in the butter in a large pot. Add the tomato sauce, chicken stock, pepper, sugar and Worcestershire sauce. Allow the mixture to cook for 1 hour over medium heat. To serve, put a handful of tortilla chips in a deep soup bowl, add 4 or 5 slices of avocado, sprinkle with chopped onion and the cheese. Ladle in the soup and top with a tablespoon of sour cream.