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# Tortilla Soup

## Description

A great family style dish. Top with cabbage, sour cream, green onions or even salsa for extraordinary flavor.

Total time: 1 hr Yield: 4 Servings

## Ingredients

grapeseed oil (can substitute canola oil)  
1 yellow onion (medium; ¼" diced)  
6 clove garlic (minced)  
1 pinch salt  
2 lb ground pork or beef  
1 pieces jalapeno (minced)  
28 oz whole tomatoes (crushed by hand)  
1/2 cup dark beer  
4 cup chicken stock or broth  
1/4 tsp cayenne pepper  
1 Tbsp chili powder  
1/2 tsp cumin  
1/2 tsp coriander  
pepper  
10 corn tortillas (day old, rough torn)  
10 flour tortillas  
2 cup cabbage (for garnish; shredded)  
green onions (for garnish; thinly sliced)  
sour cream (for garnish)

Prep Time: 1 hr Total Time: 1 hr

## Instructions

Heat a heavy bottom pot on medium high and add 2 to 3 tablespoons of oil. When the oil begins to simmer add the onions and a pinch of salt. When onions begin to soften, about 3 to 4 minutes, add the minced garlic. After about 5 minutes the garlic should begin to brown. Remove the onions and garlic from the pot and set aside. Turn heat up to high and add the ground beef or pork.

When meat has browned, add in the prepared onion and garlic, jalapeno, hand crushed whole tomatoes, dark beer, chicken stock or broth, cayenne pepper, chili powder, cumin, coriander, and 1 to 2 tablespoons of salt. Let simmer for 45 minutes to an hour, adjust seasoning with salt & pepper if desired

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In a heavy sauté pan, add 2 to 3 inches of oil. When it begins to simmer, fry the corn tortillas until lightly browned the season with salt. Add the fried corn tortillas and simmer an additional 10 minutes.

Garnish with shredded cabbage, green onion, sour cream, and cilantro.

Serve soup immediately with warmed flour tortillas.

**Recipe brought to you by:**

Chef Mark Noguchi

**Source:**

Chef Mark Noguchi