

Mexican Tortilla Soup with Frizzled Tortillas

Yield: 7 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-brandy-butter-recipe>

Ingredients:

- 6 tablespoons unsalted butter
- 3 pounds onions peeled, cut in half vertically, and sliced
- 1 teaspoon sugar
- 3 Ancho chilies dried
- 6 garlic cloves peeled and minced or pressed
- 1/2 cup brandy optional
- 1/2 cup dry red wine optional
- 6 corn tortillas 6½-inch diameter, cut into 1-inch pieces
- 2 jalapeno chilies stemmed, seeded, ribbed, and minced
- 1 tablespoon ground cumin tastes even better if you lightly toast the seeds in a dry saute pan and then grind them yourself
- 2 bay leaves
- 6 cups vegetable stock or chicken, plus more as needed
- 3 pounds fresh tomatoes peeled and chopped, or three 14.5-ounce cans chopped tomatoes
- fine sea salt
- freshly ground black pepper
- 1/2 cup canola oil
- 3 corn tortillas 6½-inch diameter, cut into narrow strips
- 1 cup cotija cheese grated or crumbled, optional
- 1/2 cup green onion chopped, optional
- 1 tomato medium, seeded and chopped, optional
- 1 avocado peeled, seeded, chopped or sliced, and quickly tossed with fresh lime juice, optional
- 1/2 cup fresh cilantro chopped, optional
- 1 cup sour cream whisked to smooth, optional
- 8 lime wedges 6-

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 55 milligrams
4. Fat: 43 grams
5. Fiber: 18 grams
6. Protein: 16 grams
7. SaturatedFat: 14 grams
8. Sodium: 1220 milligrams
9. Sugar: 22 grams

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