

Dinah's Kitchen

Tortilla Soup

- 1 chicken— cut 3 quarts water
- 1 teaspoon celery seeds, teaspoon peppercorns
- 1 1 pound can peeled chopped tomatoes
- 2 red peppers cut into strips or cubes
- 1 onion chopped 1/4 cup cilantro
- 4 cloves garlic 1/2 teaspoon ground cumin
- 1/4 each teaspoon cayenne pepper, white pepper
- Salt to taste
- 1 can white shoe-peg corn
- 4 green onions chopped
- Cheddar Cheese

Put first 4 ingredients in pot; bring to boil and simmer 45 minutes.

Clean chicken—discard bones and skin—save. Strain broth, Add tomatoes, red peppers, onion, cilantro and peppers. Bring to boil. Season with salt. Add corn and chicken. Serve with Cheddar cheese and tortilla chips.