

DEAN'S VEGETARIAN TORTILLA SOUP

BY LEXUS CULINARY MASTER DEAN FEARING

A FAVORITE IN MEXICAN CUISINE, GUESTS WILL ENJOY BOLD FLAVORS WITH AN ENJOYABLE KICK FROM ANCHO CHILES AND JALEPENOS

INGREDIENTS

- 3 tablespoon Olive Oil
- 4 Corn Tortillas, Cut into Long Strips
- 8 Garlic Cloves, Peeled
- 2 cups Fresh Onion Puree
- 4 cups Fresh Tomato Puree
- 5 Dried Ancho Chiles, Fire Roasted and Seeded (see Note)
- 2 Jalapeños, Chopped
- 1 tablespoon Cumin Powder
- 1 tablespoon Epazote, Chopped (or 2 tablespoon Chopped Fresh Cilantro)
- 1 teaspoon Coriander, Ground
- 1 Large Bay Leaf
- 1½ quarts Vegetable Stock
- Salt to Taste
- Lemon Juice to Taste
- Cayenne Pepper, Pinch

DIRECTIONS

1. Heat oil in a large saucepan over medium heat.
2. Add tortillas and garlic, and sauté until tortillas are crisp and garlic is golden brown, about 4–5 minutes.
3. Add onion purée and cook for 5 minutes, stirring occasionally until reduced by half.
4. Add tomato purée, roasted chilies, jalapeños, cumin, coriander, epazote and vegetable stock. Bring to a boil.
5. Lower heat and simmer for approximately 40 minutes. Skim fat from surface, if necessary.
6. Process through a food mill to attain the perfect consistency or use a blender (if soup becomes thick, thin out with additional vegetable stock).
7. Season to taste with salt, lemon and cayenne.

NOTE

Using a pair of kitchen tongs, hold each chili directly over an open flame. Lightly roast each chili on all sides for 30–45 seconds. (Be careful not to blacken or burn chilies.) When chilies are cool, remove seeds and stem. This same process can be done in a preheated 400-degree oven. Cook chilies for about 2–3 minutes.

ABOUT THE CHEF

Chef Dean Fearing is a renowned master of elevated Southwestern cuisine. Since its opening, his storied Dallas restaurant, Fearing's Restaurant, has been named Restaurant of the Year and Table of the Year by Esquire magazine and was nominated for Best New Restaurant by The James Beard Foundation. Chef Fearing is a Dallas icon and represents the quality and spirit of Lexus in the area.