

# Tortilla Soup

1 tsp ground cumin  
1 tsp salt  
1 tsp chili powder  
2 tsp hot sauce  
1/2 cup flour  
3 cans chicken broth  
1 can tomatos  
1 (9 oz) bag tortilla chips

1/4 cup margarine  
1/2 cup oil  
1 large onion, chopped  
1 fresh jalapeno, seeded & chopped  
4 fresh garlic cloves, minced  
2 large fresh carrots, diced  
6 ribs celery, diced  
1 tsp lemon pepper  
1 pound diced raw chicken

Garnish  
1 cup sour cream  
3 avocados, diced  
1 cup cheddar  
cheese, grated  
Triple for 30 to 35.



Randy Wilson, Grandson Jordan, Pam's Dad, & Son Jimi, circa 1995

Heat margarine and oil in a large kettle, saute onion, jalapeno, garlic, carrots, celery, and chicken. Simmer 5 minutes. Add cumin, lemon pepper, salt, chili powder, hot sauce, and flour. Put tomatoes in blender. Add chicken broth and tomatoes. Simmer for 1 hour.

Turkey can be substituted for part or all of the chicken.

**Comfort food—passed down from Generation to Generation**