

MIRKWOOD DESIGNS presents...

Tortilla Soup

- 2 tablespoons cooking oil
- 1 pound pork (pork tenderloin or pork chop) cut into cubes
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 large onion, diced
- 2 jalapenos, diced
- 1-2 cloves garlic, minced
- 1 cup water
- 2 quarts chicken stock
- 1 28-ounce can crushed tomatoes
- 2 tablespoons brown sugar
- 3 corn tortillas, broken into pieces
- 1 cup corn kernels



Fixin's

- Toasted corn tortilla, or tortilla chips, broken into small pieces
- Shredded cheese (a mixture of cheddar and Monterey Jack is best)
- Chopped fresh cilantro

Instructions

1. Heat 2 tablespoons of oil in a Dutch oven. Add the cubed pork and brown on all sides.
2. Add chili powder, cumin, diced onion, and chopped jalapenos. Sauté until the onion is golden. (Add a bit more cooking oil if necessary.)
3. Add the minced garlic and sauté 30 seconds. Add the water and bring to a boil.
4. Reduce to a simmer and cover the pot. Cook for 1½ hours, stirring frequently, until the pork is very tender.
5. Use two forks to shred the meat in the pot.
6. Add 2 quarts of chicken stock, crushed tomatoes, brown sugar, and tortillas. Simmer for 30 minutes, stirring occasionally.
7. Stir in corn kernels and simmer for 5 minutes.
8. Serve with desired fixin's.

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