



Southwestern Chicken Tortilla Soup

- 2 ea Carrots, Diced
- 3 stalks Celery, Diced
- 1 ea Onion, med, diced
- 1 ea Smoked Poblano pepper, diced
- 1 ea Roasted Red Pepper, Diced
- 1 ea jalapeno pepper, diced
- 1 ea Green Pepper, Diced
- 1/4 cup Cooking Oil or clarified butter
- 1 tsp Salt
- 1 tsp cracked Black Pepper
- 1 tsp Cayenne Pepper
- 1 tsp Cumin
- 2 qts Rich Chicken Stock
- 1ea lime, juiced
- 2 tblsp Red wine Vinegar
- 8 oz Diced Grilled Chicken
- 2 bottles Long Face, Amber Ale
- 6 oz Cooked Rice (optional)
- 1-24 oz Can Diced Tomato



1. Heat a large stock pan over medium flame with the oil.
2. Add the vegetables and sauté until tender
3. Add the seasonings, stir to incorporate
4. Add chicken stock, Long Face, chicken, vinegar, lime juice and diced tomatoes
5. Bring to a boil, reduce to simmer, hold for service

Yield: 1/2 Gallon