

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

TORTILLA SOUP (serves 4)

¼ cup vegetable oil

3 corn tortillas – cut into strips

2 cloves garlic

1/3 cup Mexican white onions

½ cup white wine

1 16-oz jar Candeleros Red Enchilada Sauce OR Smokin' Enchilada Sauce (for a little more heat)

8 oz basic chicken broth

sour cream for garnish

cilantro leaves for garnish

Dice onions & garlic. Cut tortillas into strips. Heat oil in large sauce pot & fry tortillas in hot oil until crisp & golden. Remove tortillas from oil & set aside on paper towel. Reserve the oil.

Fry onion & garlic in hot oil, stirring frequently. Add ½ of the tortillas back to the pot. De-glaze the pan with white wine and reduce. Add a jar of Candeleros Red Chile Sauce and the chicken broth. Bring to a boil. Remove from the heat and cool slightly.

Puree the contents in a blender (be cautious when blending hot liquids!).

Serve immediately accompanied with a sour cream drizzle & cilantro leaves.

Vualla!