

Mexican Inspired Spicy Tomato Soup

6-8 ripe plum tomatoes, or (2) 28 ounce cans of plum tomatoes
8-10 Guajillo chiles
3 T neutral oil
2 large onions, cut in large chunks
8 cloves garlic
Water
4-6 cups chicken broth
Sprig of epazote(optional)
3-6 chile de arbol
1/2 tsp oregano
1 T kosher salt
Crema, to taste
Cilantro
Queso cremoso
Tajin

Remove stems from dried peppers and wash tomatoes. Heat about 3 tablespoons of oil in skillet or pot. Add tomatoes, peppers onions, garlic just until fragrant and a bit charred. Add water to about halfway up the tomatoes and cook until tomatoes blister and chilies soften. Transfer to the blender and carefully purée with some of the liquid. Put purée in pot and add chicken broth to taste and texture and add epazote and spices. Simmer. Add crema to taste. Salt to taste and stir in cilantro to taste.

Serve with queso cremoso on top and a sprinkle of Tajin.

Recipe by Chef Pamela Askerneese



ATLANTA BOTANICAL GARDEN