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4. TORTILLA SOUP

Makes 7 cups.

Purée in a blender 1 (15-ounce) can fire-roasted tomatoes (undrained), 1 chopped onion, 4 cups chicken broth, 1 garlic clove and 2 tablespoons chopped cilantro. Pour into a large saucepan. Add 2 to 3 cups shredded rotisserie chicken. Bring to a boil; reduce heat and simmer 20 minutes.

5. TOMATO BASIL

Makes 5 1/2 cups.

Melt 1 tablespoon butter in a large saucepan. Add 1 chopped onion, 1 chopped celery stalk and 1 chopped garlic clove; sauté until tender. Add 1 (28-ounce) can crushed tomatoes, 1/2 cup water, 1 1/2 cups half-and-half or whole milk and basil. Heat thoroughly.

6. LENTIL

Makes 8 cups.

Cook 3 slices bacon; remove, drain and set aside. Chop 1 celery stalk, 1 onion, 1 carrot and 1 garlic clove. Sauté in bacon drippings until tender. Add 1 (28-ounce) can diced tomatoes and 4 cups vegetable broth. Bring to a boil. Add 1 cup lentils. Reduce heat and simmer until lentils are done. Season with oregano, basil and thyme. Crumble bacon on top.