

MEXICAN-STYLE CHICKEN SOUP

with QUESO FRESCO

Chef Bernard Laskowski, Park Grill, Chicago

Yield: 12-16 servings

method

Chicken Stock

- Combine all ingredients in a large stockpot and bring to a boil. Reduce heat and simmer for 2 hours, periodically skimming the foam from the stock. Strain the stock and return to a clean stockpot.

Chicken Soup

- Season stock with salt and pepper. Add vegetables, and bring to a simmer. Cook until all vegetables are fork-tender.
- Add chicken to soup, and return to a simmer (do not boil) for 10 minutes.

Garnish

8 small corn tortillas, thinly sliced and fried

8 sprigs cilantro, chopped

12 ounces **Solé! Queso Fresco**, crumbled

4 limes, cut into quarters

- For service, transfer soup to serving bowls. Top each bowl with tortilla strips, cilantro sprigs, and **Solé! Queso Fresco**. Serve lime wedges on rim of bowl.

ingredients

Chicken Stock

- 1 gallon cold water
(or enough to entirely cover chicken bones)
- 2 cups white wine
- 3 to 4 pounds chicken bones, rinsed
- 2 Spanish onions, peeled and halved
- 3 large carrots, peeled and chopped
- 4 celery stalks, chopped
- 1 tablespoon whole black peppercorns
- 2 whole garlic cloves, peeled
- 5 sprigs cilantro
- 5 sprigs parsley
- 1 whole jalapeño
- 1 whole bay leaf

Chicken Soup

Salt & freshly ground black pepper to taste

- 4 Roma tomatoes, blanched, peeled, and chopped
- 1 Spanish onion, finely diced
- 2 carrots, finely diced
- 2 celery stalks, finely diced
- 4 boneless skinless chicken breasts, grilled and finely diced