

CHICKEN ENCHILADA SOUP!

From www.alamojay.com

1/2 C. Vegetable oil
1/4 C. Chicken base
3 C. diced Yellow Onions
2 tsp. ground Cumin
2 tsp. Chili Powder
2 tsp. granulated Garlic
1/2 tsp. Cayenne pepper
2 C. Masa Harina
4 qt. Water (divided)
2 C. crushed Rotel Tomatoes
1/2 lb. processed American cheese, cut in small cube
3 lb. cooked, cubed chicken

In large pot, place oil, chicken base, onion and spices. Saute until onions are soft and clear, about 5 minutes. In another container, combine Masa Harina with 1 quart water. Stir until all lumps dissolve. Add to sauteed onions and bring to boil. Once mixture starts to bubble, continue cooking 2-3 minutes, stirring constantly. This will eliminate any raw taste from Masa Harina. Add remaining 3 quarts water to pot. Add tomatoes; let mixture return to boil stirring occasionally.

Add cheese to soup. Cook stirring occasionally, until cheese melts. Add chicken; heat through. Makes 1 1/2 gallons or 16-20 servings. Please note you must mix in the masa harina into 1 quart of broth completely. If you add the masa harina into the soup directly it will be difficult to mix in and may be lumpy. If you feel 2 cups is too much masa harina I have made the soup with 1 1/2 cups successfully.