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# Tom Brown Ministries

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Meet  
 Tom's  
 soul  
 mate,  
 Sonia  
 Brown



**Tom Brown will be coming to:**  
**Midland, Texas**  
**Feb 1-2, 2007**  
**Bronx, New York**  
**March 7-9, 2007**

New TV Show  
**The Bondage Breaker**

## Pastor Tom's Tortilla Soup

Okay, I give up! All my members keep asking for my famous tortilla soup recipe. Here it is. *Muy Bueno!*

16 ounce can tomatoes  
 1 medium onion, cut up  
 2 clove garlic  
 4 tablespoons snipped cilantro  
 1/2 teaspoon sugar  
 8 cups chicken broth  
 1 1/2 lbs chicken breast cut up  
 2 or 3 \*chipotle peppers and little adobo sauce

shredded Monterey jack cheese  
 avocados cut up  
 Tortilla chips  
 Sour cream



In blender combine undrained tomatoes, onion, garlic, cilantro, and sugar. Cover and blend till nearly smooth. Put mixture into a large pot with chicken broth, chicken and chipotle peppers. Bring to boiling; cover and simmer for 20 minutes.

Put crunched tortilla chips in a bowl with cheese, avocados, and sour cream (omit if desired) . Ladle soup over; serve immediately. Makes 8 or 10 servings.

\* I'm sure people are wondering what is a chipolte pepper. It is a smoked jalapeño. It is usually found in adobo sauce. Do not think the soup will taste good without it. It is the reason why my soup recipe is so good. If you can't find chipolte peppers in your store [click here](#) to find the brand I use. By the way this is an original recipe. Tell me what you think.

Here are two of my popular recipes, [Spaghetti Sauce](#) and [Chili](#)

"Since our husbands were going away to a men's retreat for the weekend I invited my girlfriends over for some Tortilla soup and movies. I hated the lengthy recipe I had and chose to "look" around and found yours. What a blessing! Everyone loved it and I have had to forward the recipe on to everyone who has tried it! When the men returned from their amazing retreat they demanded a repeat dinner! Thanks and keep up the great work!"  
 Michelle

"I tried this recipe because it had such high praise. ABSOLUTELY CORRECT! Best soup EVER! Just a variation: I took the chilies themselves out as soon as I thought it was too spicy (I tasted one too many times). Also, I took the chicken mixture, and blended it in a food processor to make shredded chicken instead of the chunks and add some more thickness. SOOOOOO INCREDIBLY GOOD. I printed the page out and taped it to my cookbook!"  
 Gwyn S

"Being a Mexican, I usually don't agree with the "American-Way" of cooking Mexican Food, however, I have to admit that this soup is just delicious! I have made it three times and of course, I eat mine with lots of chipotle! My husband is an American and he is happy with the recipe amount."  
 Cecilia

"Okay. I tried your soup , and the first time I was not pleased with it, but that was my fault: I put in green chilies because I had a hard time finding chipolte peppers at any of the 5 stores I went to. I was at Wal-Mart where I did not expect to find them and to my surprise they had them. I tried it a second time and will continue making this soup; it tasted great."  
 Lucy

"My husband and I just finished two bowls each of your delicious tortilla soup recipe, and it was fantastic! Your website is great and it's content sparked some great dinner conversation."

