**Chicken Tortilla Soup**

*(Submitted by Janell Wimberly)*

3 strips bacon crisped and crumbled

1 clove fresh garlic finely chopped, cooked in the bacon fat

1 can corn (drained)

1 can black beans (drained)

1 can chili beans (drained)

1 can of stewed tomatoes or if you prefer spicier, stewed tomatoes with green chiles

5 - 6 cups of chicken broth

Left over deli chicken I usually have the breast meat left and will trim and chop the meat into the pot.

1-2 TB of lemon or lime juice

2 tsp cumin powder (more or less to taste)

2 tsp chili powder

salt to taste / I like to use a seasoning called Slap yo Mamma! It’s a bit spicy and adds just the right kick

fresh chopped cilantro leaves as a topping (optional)

crumbled corn tortillas as topping (optional)

shredded cheddar or jack cheese (optional)

fry bacon then add chopped garlic, drain bacon and crumble

add all other ingredients except topping items. Slow simmer

and serve with cilantro, crumbled tortillas and shredded cheese if you wish