

Mushroom Clear Soup – *Caldo de hongos*

Ingredients

4 cups assorted mushrooms, such as cremini, shiitake, oyster, etc.; wiped clean, and sliced
¼ white onion; peeled, and chopped
2 cloves garlic; peeled, and chopped finely
2 *guajillo* peppers; wiped clean, stems and seeds removed, and sliced into strips
¼ cup *epazote* (if available, or omit); washed, and coarsely chopped
¼ cup cilantro; washed, and coarsely chopped
4 cups chicken broth, or water; plus more, as needed
2 tbsp oil
Salt and black pepper, to taste

Warm up the oil in a pot over medium heat; add *guajillo* strips, and fry for one or two minutes, stirring to avoid burning. Transfer to a bowl, and cover peppers with boiling water, and reserve. Return the same pot to the stove over medium heat; add chopped onions, and sauté until translucent, then add sliced mushrooms. Stir and continue cooking for another two minutes; push mushrooms to one side, then add chopped garlic. Cook for 20 to 30 seconds, then stir all back together, and add four cups of liquid (water or broth). Bring to boil, then lower heat to a simmer, and cook, covered, for ten minutes. Uncover, add more liquid, as needed, and season with salt and pepper, to taste; add chopped *epazote* (if using), and cilantro. Continue cooking and stirring occasionally, just until the herbs wilt. Adjust seasoning with more salt and pepper, as needed. Serve piping hot, topping with some of the reserved *guajillo* strips, and warm corn tortillas on the side:

