

Caldo de Albondiga

(Seasoned with Sun cookbook)

INGREDIENTS:

6 onions, diced
6 tbsp oil
1 1/2 16 oz. cans tomatoes
2 4 oz. cans chopped green chiles
2 quarts water
6 beef bouillion cubes
Salt and pepper to taste
1 tsp cumin powder
Fresh cilantro leaves
6 corn tortillas
2 lbs. extra lean ground beef
2 eggs
2 cloves garlic, crushed

Preparation:

1. Sauté onions in oil in large saucepan.
2. Add tomatoes, green chiles, water, bouillion cubes, salt and pepper to taste, 1/2 tsp of the cumin powder and cut-up cilantro leaves.
3. Cook at least 30 minutes, adding water as necessary to make a good pot of soup.
4. Cut tortillas into tiny slivers.
5. Work into the ground meat with egg, garlic, salt, pepper and the other 1/2 tsp cumin powder.
6. Shape into tiny balls about the size of a marble.
7. Drop into soup.
8. When meat balls float, the soup is ready to serve.

(Serves 8 as a main dish, 12 as a starter)