

Mexican Shrimp Meatball Soup

Adapted from Cooking on the Ranch

For the meatballs:

1/2 pound raw shrimp, peeled and deveined (weight after peeling)
1 thick slice onion, quartered
1 tablespoon tomato paste
A pinch of ground cinnamon
1/4 teaspoon ground cumin
1/2 teaspoon Mexican oregano
2 heaping tablespoons flour
1 egg yolk
A pinch of salt

For the soup:

1 tablespoon olive oil
3/4 cup chopped onion
2 cloves garlic, minced
1 14.5-ounce can diced tomatoes
2 roasted Hatch chiles, peeled, seeded and chopped (can sub 1 4-ounce can mild green chopped chiles)
3 to 4 cups shrimp, fish, or chicken stock
2 bay leaves
Ground black pepper and salt, to taste
Fresh chopped cilantro, for garnish

Add the shrimp, onion, tomato paste, spices and herbs, flour, egg yolk and salt to a food processor. Pulse until well combined. Cover and chill in refrigerator for a half hour.

Meanwhile, start making the soup. Heat the olive oil in a soup pot or Dutch oven and sauté the onion until translucent and soft, about 5 to 7 minutes. Add the garlic and cook for a minute more. Add the tomatoes and chiles and simmer over low heat for about 10 minutes.

Add the stock, bay leaves, and pepper and salt, to taste. Bring up to a simmer again, then simmer on low heat while you make the meatballs.

Get a bowl of water ready and add parchment paper to a large cookie sheet. Dip your hands in the bowl of water, and using a spoon, scoop out a large teaspoon of the shrimp mixture, and roll into a ball and place on the cookie sheet.

Dip hands in water as needed, it prevents the shrimp mixture from sticking to your hands. Repeat until shrimp is gone. Drop the meatballs carefully into the soup, then bring to a simmer again heat the meatballs until cooked through, about 5 to 7 minutes.

Remove bay leaves, and serve soup in bowls garnished with chopped cilantro.