

Sopa de Lima (Lime Soup)

This recipe was given to us in the 1980s by our dear friends Edward & Jacqueline Heubel, who lived in South America on several occasions during sabbaticals. It's a great soup, and can also be used as a first course for Yucatán Pork. Ed & Hazel Bottrell

About 8 servings

Chicken and Broth	
2.5-3.0 lb	Chicken, cut into serving pieces
10 Cups	Water
6	Black Peppercorns
3 sprigs	Coriander or Parsley
1 stalk	Celery
1 med.	Onion, quartered
2 †	Salt
Vegetables	
2 T	Olive Oil
1 med.	Onion, chopped
1 med.	Green Pepper, chopped
2 lg. or 2 Cups	Tomatoes, peeled, seeded, and chopped
2	Limes, halved
3 T	Coriander or Parsley, fresh, snipped for soup and more for garnish
	Salt and Ground Black Pepper to taste
2	Limes, quartered, for serving
Tortillas	
8	Corn Tortillas, each cut into 8 wedges
	Lard or vegetable oil for frying

Instructions:

1. Place chicken pieces in Dutch Oven. Add water, peppercorns, coriander or parsley sprigs, celery, quartered onion, salt, and thyme (optional).
2. Heat to boiling, and then simmer uncovered until chicken is tender, about 1.5 hours. Remove chicken, and cool. Strain and reserve broth. Remove chicken meat leaving bones and skin.
3. While chicken is cooling, heat oil in Dutch Oven over medium heat. Sauté chopped onion, green pepper in oil until tender, about 3-4 minutes. Add tomatoes, and cook for 5-minutes. Add reserved broth, juice of 2-limes. Stir in snipped coriander or parsley, and then simmer for 20-minutes. Add chicken, and then heat until hot and bubbly, about 10-minutes.
4. Heat lard or frying oil to 350 °F, and then fry tortilla wedges until crisp and golden, about 2-3 minutes. To serve, place 8-tortilla wedges in each soup bowl, add soup, and garnish with lime slices and fresh coriander or parsley.