



ALBONDIGAS with BEEF-and-TORTILLA MEATBALLS

1 pound Kinderhook Farm ground beef
4 eggs, lightly beaten
1/2 small red (Spanish) onion, finely chopped
3/4 cup (3 oz) crushed tortilla chips
4 tablespoons finely chopped fresh cilantro
(fresh coriander)
1 tablespoon dried oregano
1 teaspoon salt
1/2 teaspoon ground cumin
1/2 teaspoon freshly ground pepper
7 cups (56 fl oz) meat stock or chicken stock
1 can (1 pound) tomatoes with their juice
2 teaspoons sugar
1 teaspoon red pepper flakes
2 carrots, coarsely chopped
2 celery stalks, coarsely chopped
1 onion, coarsely chopped
1 bay leaf

In a mixing bowl, stir together the beef, eggs, onion, tortilla chips, cilantro, oregano, salt, cumin and pepper. Cover tightly and refrigerate for one hour.

Put the stock in a large saucepan. Add the tomatoes, crushing them slightly with a wooden spoon, along with the sugar, red pepper flakes, carrots, celery, onion and bay leaf. Bring to a boil and reduce the heat to a simmer.

Moistening your hands with cold water, form the beef mixture into balls 1 to 1 1/2 inches in diameter and slip them carefully into the simmering stock. Cover and simmer gently until the meatballs are cooked through and the vegetables are tender, about 20 minutes.

Discard the bay leaf. Taste the stock and adjust the seasoning. Ladle into warmed bowls and serve.

Serves 8 to 10

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