

Consomé de Borrego ~ Lamb Soup



Borrego

4-5 lbs. lamb shoulder with bone in*

→Cut the lamb into large chunks and place in stock pot (about 12 quarts). Add the lamb bone to the pot as well. Set aside.

Chile Sauce

4 guajillo chiles

1 tsp marjoram*

1 tsp thyme

1 TBSP cumin

5 whole peppercorns

2 whole cloves

5 bay leaves

2 avocado leaves*

1 head of garlic (peeled)

3 medium plum tomatoes

2 cups water

2 tsp salt

~An additional 8+ cups of water (divided) will eventually be added to the pot at different times.

→Remove the stems, seeds, and veins from the guajillo chiles. Toast the cleaned chiles on a dry skillet/comal over medium heat until fragrant.*

→Place the toasted chiles, spices (marjoram, thyme, cumin, peppercorns, cloves, bay leaves, and avocado leaves), garlic, tomatoes, salt, and water in a blender.

→Blend on high speed for 2-3 minutes or until completely smooth. You may need to add more water if the mixture is too thick.

→Pour the chile mixture over the lamb. Add 2+ cups of water and cook the lamb over medium heat for 30 minutes.

→After 30 minutes, add another 4 cups of water and cook for an additional 30 minutes or until the meat is soft. Then, add 2 more cups of water and cook for another 30 minutes.

Vegetables

3 potatoes, peeled and cut into small ¼" cubes

4 carrots, peeled and cut into small ¼" cubes

2 15 oz. cans of garbanzo beans, drained

4-5 chipotles in adobo (These come in a can*) + 1 TBSP of adobo sauce from the chipotles

→At this point in time, add the vegetables, chipotles, and adobo sauce. Cook for an additional 20-30 minutes until the vegetables are soft.

→Taste and add more salt if necessary.

To Serve

Chopped cilantro

Chopped white onion

Warm corn tortillas

Limes

→To serve, pour yourself a bowl of soup. Squeeze some fresh lime juice in and top with cilantro and onion. Enjoy with some warm corn tortillas.

NOTES:

- I'm not crazy about the smell of lamb cooking, but I think the smell is slightly masked by the lovely smell of the chile mixture.
- Do not burn the chiles or they will become bitter.
- Marjoram is a fairly common spice. However, if you can't find it, substitute oregano.
- Avocado leaves can be found at most Mexican grocery stores. If you can't find them, you can substitute bay leaves.
- Our favorite brand of [chipotles in adobo is San Marcos](#), but you can use any brand that you can find. The chipotles will break up when they are cooked.
- If you have leftover meat, you can make some killer tacos de borrego the next day.

