

## Yucatan Lemon Soup



### Instructions:

- 4 cups reduced-sodium chicken broth**
- 1 medium onion, cut into quarters**
- 2 jalapeno peppers, seeded and quartered**
- 8 cloves garlic, crushed and peeled**
- 3 tablespoons finely grated Meyer lemon zest (see Tip)**
- 1/2 teaspoon cumin seeds**
- 1 4-inch cinnamon stick**
- 4 whole cloves**
- 1 pound raw shrimp (26-30 per pound), peeled and deveined**
- 3 tablespoons Meyer lemon juice (see Tip)**
- 1/2 teaspoon salt**
- 1/4 teaspoon hot sauce, or to taste (optional)**
- 1/2 cup chopped fresh cilantro**

1. Bring broth, onion, jalapenos, garlic, zest, cumin seeds, cinnamon stick and cloves to a simmer in a large saucepan or Dutch oven. Cover, reduce heat, and continue to simmer for 20 minutes. Strain the broth (discard solids).
2. Return the broth to the pan and bring to a low simmer. Add shrimp, lemon juice, salt and hot sauce (if using). Cook until the shrimp are pink and firm, about 3 minutes. Stir in cilantro and serve.