



# Spicy Meatball Soup

## Cooking Information

Serves: 1-2  
Total Time: 1-1½ hrs  
Prep Time: 20 min

## Ingredients

1 ½ lbs ground Turkey  
¼ cup bread crumbs  
2 eggs  
2 small yellow onions  
1 cup cilantro  
1-3 jalapeno peppers  
½ cup Red Tail Ale  
2 tbsp cumin  
8 cups beef broth  
1 8 oz can stewed tomatoes  
1 8 oz can kidney beans  
1 tbsp salt  
1 tbsp pepper

## Directions

In a large soup pot heat the beef broth, tomatoes and kidney beans. In a food processor chop onions, cilantro and jalapeno peppers finely. Reserve ½ cup and put the rest in a bowl with the ground turkey. Add the Red Tail Ale, cumin, salt, pepper, bread crumbs and eggs to the bowl. Mix together to form little meat balls. Either fry the meatballs in a heavy skillet with a little olive oil or oven bake on baking sheet sprayed with non stick at 350 degrees for about 15 minutes. When meatballs are done add them to the beef broth along with the reserved chopped mixture. Simmer the soup for about 30 minutes and taste for seasoning. Serve with a pitcher of Red Tail, French Bread and some chopped cilantro.

