

Lime Soup (Sopa de Lima)

four servings

2-3 chicken breasts which have been cooked and shredded

2 cans chicken stock

$\frac{1}{8}$ tsp ground coriander seeds

Sopa de Sochi Calpan

- ① Using an enamel soup pot (NOTE: this soup must not touch metal) pour in the stock.
- ② add the chopped ^{white} onion, sweet green pepper, tomato and chicken and let simmer. Do not let boil.
- ③ Season with the dash of garlic powder, $\frac{1}{8}$ tsp ground coriander seeds, $\frac{1}{4}$ tsp ground cumin, $\frac{1}{2}$ tsp red wine vinegar, a little finely chopped parsley.
- ④ Let simmer for 20 minutes or until the vegetables are thoroughly cooked then add the Julienned Tortillas.
- ⑤ To serve:
cut a thin slice of Lime and place in each bowl. Then ladle the soup over it. Wait a couple of minutes for the lime to flavor the soup then serve.

Not a pinch of sugar, salt + pepper

- got drawing
- do clothes fit
- sent letter to Williamsburg - 3 mo. to get shoes
in good condition

John's coat
Roman Sandal
1797-1808

Caped coat
records 18th ant.

gift for Museum

War + Peace Repeat April 18

Karpseichord

Epilogue

get some taylor's forms

missing button on pink coat