

Mazatlan Style Marlin Stew

Yield: 4 servings

Prep Time: 0:20:00

Cook Time: 0:30:00

Total Time: 0:50:00

1. Chop marlin into bite-sized pieces. Set aside. 1 1/2 cup Smoked Marlin
2. Chop the carrot, celery, and green beans into uniform pieces for even cooking. Mince the onion and garlic finely. 1 cup Carrots
 1 cup Celery
 1 cup Green Beans
 1/2 each White Onion
 3 each Garlic
3. In a large pot, heat the olive oil over medium heat. 3 tbsp Olive Oil
4. Add the minced white onion and garlic to the pot. Sauté until the onion becomes translucent and the garlic is fragrant, about 3-4 minutes.
5. Add the chopped carrot, celery, and green beans to the pot. Stir well to combine with the onion and garlic. Cook for about 5-7 minutes until the vegetables begin to soften.
6. Pour in the tomato purée, stirring to combine it with the sautéed vegetables. 2 cup Tomato Puree
7. Add 1 1/2 to 2 quarts of stock, depending on the desired consistency of the soup. Stir well. 1 1/2-2 qt Chicken Stock
8. Add the bay leaves and oregano. Stir to incorporate the seasonings. 2-3 each Bay Leaves
 2 tsp Oregano
9. Bring the mixture to a gentle boil. Reduce the heat to low and let it simmer for about 20-25 minutes, or until the vegetables are tender.
10. Add the chopped smoked fish to the pot. Stir to combine.
11. Add the canned sliced jalapeño peppers and the vinegar from the can. Stir well. 1/4 cup Canned Jalapeños
12. If using, add the chopped green olives. Stir to incorporate all ingredients. 1/4 cup Green Olives
13. Before serving, remove the bay leaves from the soup.
14. Serve the soup hot, garnished with fresh lime wedges, minced cilantro, and minced onion. Lime
 Cilantro

□ Onion