

VEGETABLE SOUP

Number of servings: 8

Ingredients:

- 2 bunches mustard cabbage
- ½ pound lean pork
- 8 cups broth (any type)
- 2 teaspoons soy sauce
- salt to taste

Directions:

1. CUT mustard cabbage and SET aside.
2. Thinly SLICE pork.
3. In a small pot, FRY pork. SET aside.
4. In a large pot, bring broth to a BOIL.
5. ADD soy sauce and salt.
6. ADD pork, then REDUCE heat and SIMMER until pork is cooked.
7. ADD cabbage and COOK until tender, uncovered.

Variations:

Use any meat/bones to make broth.

Use watercress, cut into 1 ½ inch lengths, or any other vegetables.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.

10/08

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