

CRY OUT RECIPES

Cry Out Caribbean-Style Soup

(Serves 6-8)

- 1 tablespoon Cry Out Surf Sauce
- ½ pound smoked sausage or kielbasa in ½ inch cubes
- 8 cups low sodium chicken broth
- 2 boneless pork chops cut into ½ inch cubes
- 1 medium sized sweet onion, chopped
- 1 tablespoon vegetable oil
- 3 garlic cloves, chopped
- 2 cups baby spinach leaves
- 2 medium sweet potatoes, peeled and chopped into 1 inch cubes

Instructions

1. In an 8qt. saucepan, heat oil over medium-high heat. Sweat the onion then add the garlic, pork, and sausage. Cook through, approximately 5-7 minutes.
2. Add chicken broth, seasoning, and sweet potatoes. Bring to a boil. Reduce heat to low. Cover and cook for 10 minutes.
3. Stir in spinach. Cook for 5 minutes or until potatoes are fork tender.

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