



Sweet Potato Vietnamese Soup

2012 Sweet Rewards Recipe Contest – First Place, Main Dishes

Ingredients:

- 1 tablespoon canola oil
 - 1 pound ground pork
 - 1 small onion, finely chopped (about 1/2 cup)
 - 1/4 cup chopped fresh basil, divided
 - 1 (3-inch) piece lemongrass
 - 3 cloves garlic, minced
 - 1 jalapeno pepper, chopped
 - 2 teaspoons grated fresh ginger
 - 2 teaspoons ground cumin
 - 1 1/2 teaspoons ground cardamom
 - 1/4 teaspoon ground nutmeg
 - 2 sweet potatoes, peeled and cut into 1/2-inch cubes (about 2 cups)
 - 1 quart chicken stock
 - 1 (13.5-ounce) can light coconut milk
- Garnish: chopped fresh cilantro, jalapeno pepper slices

Instructions:

In a large stockpot, heat oil over medium heat. Add pork, onion, 2 tablespoons basil, lemongrass, garlic, jalapeno, ginger, cumin, cardamom and nutmeg. Cook until pork is browned and onion is soft, about 10 minutes.

Add sweet potatoes, chicken stock and coconut milk. Bring to a simmer; cover and cook until sweet potatoes are tender, about 20 minutes. Uncover, remove lemongrass, and add salt and pepper to taste. Garnish with remaining basil, cilantro and jalapeno.

Servings: 4

Cooking Time: 40 minutes

Credits:

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