

Poor Irish Soup

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Rated: ★★★★★

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Photo By: Cherries

Prep Time: 15 Minutes
Cook Time: 30 Minutes

Ready In: 45 Minutes
Servings: 4

"This basic and flexible soup is mostly chicken stock, a ham hock, cabbage, and potatoes."

INGREDIENTS:

4 cups chicken stock	2 cups thinly sliced potatoes
1 ham hock	1 teaspoon cream or milk (optional)
3 cups shredded cabbage	salt and pepper to taste

DIRECTIONS:

1. Combine the stock, ham hock, and cabbage in a large stockpot; bring to a boil. Reduce heat to low; cover and cook until the potatoes are soft, about 30 minutes. Carefully separate the meat from the bone of the ham hock and dispose of the bone, adding the meat back to the soup. Stir in the cream; season with salt and pepper.

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