

Vietnamese Sweet Potato and Pork Soup

1 tablespoon canola oil
1 pound ground pork
1 small onion, finely chopped
(about 1/2 cup)
1/4 cup chopped fresh basil, di-
vided
1 (3-inch) piece lemongrass or zest
of 1 lemon
3 cloves garlic, minced
1 jalapeno pepper, chopped
2 teaspoons grated fresh ginger
2 teaspoons ground cumin
1-1/2 teaspoons ground cardamom

Step 1. In a large stockpot, heat oil over medium heat. Add pork, onion, 2 tablespoons basil, lemongrass or lemon zest, garlic, jalapeno, ginger, cumin, cardamom, salt, pepper and nutmeg. Cook until pork is browned and onion is soft, about 10 minutes.

Step 2. Add sweet potatoes,

1 teaspoon salt
1 teaspoon ground black pepper
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
1 tablespoon soy sauce
Chopped fresh cilantro, basil or
jalapeno pepper slices for
garnish

chicken stock and coconut milk. Bring to a boil and then reduce heat to a simmer. Cover and cook until sweet potatoes are tender, about 20 minutes. Uncover, remove lemongrass (if used) and stir in soy sauce. Garnish with remaining cilantro, basil and jalapeno, if desired. Serves 4.