

JAMAICAN PEPPER POT SOUP

Yield: 10 servings

Ingredients

- 10-oz pkg. frozen okra, sliced
- 1 cup fresh spinach, chopped
- 1 cup green bell pepper, seeded, chopped
- 1/4 cup instant minced onion
- 1 tsp salt
- 1/2 tsp thyme leaves, crushed
- 1/2 tsp marjoram leaves, crushed
- 1/2 tsp rosemary leaves, crushed
- 1/4 tsp instant minced garlic
- Pinch ground red pepper
- 6 cups chicken stock
- 2 lb. small shrimp (51-60), peeled, deveined
- 1 cup canned cream of coconut
- 10 Lime slices

Instructions

Combine okra, spinach, green pepper, minced onion, salt, thyme, marjoram, rosemary, minced garlic, red pepper and chicken stock in large stockpot. Heat to boiling. Reduce heat; simmer, covered, 30 minutes. Add shrimp and coconut milk. Simmer until shrimp are cooked, about 5 minutes. Serve garnished with lime slices.

Note: Also called callaloo, this dish has many guises and often is made with meats. The dish dates back to the Arawak Indians, who prepared a stew that was kept going on the fire with the addition of new ingredients every day. This version is made simply with shrimp.

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