



Ingredients:

2 pounds pork "ends," chops, shoulder, etc.

4 cups chicken broth

2 cups water

1 onion diced

1 large leek diced

5 large stalks celery chopped

4 clove fresh garlic

2 tsp. fresh Rosemary, rolled in your hands to release herb goodness

1 tsp. thyme

1 tsp. paprika

1/8 tsp. Allspice

1/2 tsp. salt

Salt and Pepper to taste

Directions:

Place pork ends, salt, chicken broth, water and in a large stock pot. Bring to a boil, uncovered, then reduce heat to medium-low and let simmer covered for 2 hours or more to release bone marrow. Remove the pork and set aside to cool. Add onion, celery, leek, garlic, spices and herbs, simmer on medium heat for 1/2 hour. Bone out pork when cooled and cut into bite-size pieces, add back to soup.

Extra idea's" add 1/2 cup rice, or 4 potatoes to hearty up this recipe. Freezes well. To disguise it as leftovers, reheat & blend it with a handheld immersion blender. Give's it a "French" flair. Serve with fresh parsley on top.

<http://www.inbetweenitall.com/>