



Coconut Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 Can Coconut milk
Cayote (also called christophine)
Salted Codfish
Cayenne Pepper
1/4 tsp Butter
Onion

Dumpling:
Flour
Water
Salt

Instructions

Boil codfish in plain water to remove some of the salt. After boiling for about 10 min. replace water and return to a boil. You may have to repeat this process once or twice.

Once the codfish has been boiled, shred loosely into medium size pieces.

In a pot melt butter and saute sliced onions (1/2 a small onion). Add entire can of coconut milk. Fill can with water and add that to the pot as well. Peel and dice cayote, add this to boiling pot. Add in codfish. Add in Cayenne pepper to taste.

* If you over boiled the codfish and it no longer has flavor you may need to add salt to the soup. Otherwise the light saltiness of the codfish should flavor the soup.

Dumplings:

* Add this in last

In a bowl mix flour, water and salt (to taste), mix into a soft dough. Take a small piece from the dough and roll into a ball, do this until all the dough is done. Add dumplings to pot.

Cook entire contents of the pot until dumplings are cooked through...these only take about 10 -15 minutes.