



Recipe Database

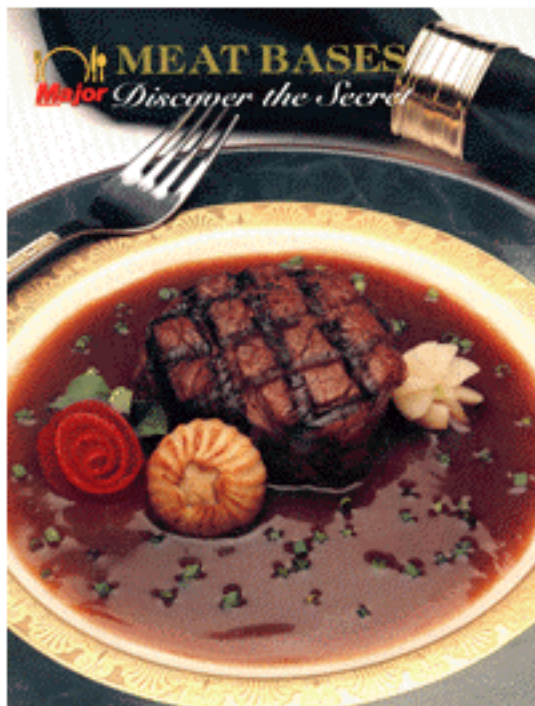
Jamacian Jerk Soup

Yield: 6 Quarts
Portions: 24

Ingredients	Quantity	Directions
Pork Tenderloin, cubed	2 lbs.	In a large pot, saute' pork and onions in oil until browned.
Bermuda Onions, chopped	1 cup	
Vegetable Oil	2 tbl.	
Water	1 gal.	Add water, peppers, ham base, and yams. Bring to a boil then reduce to a simmer. Add jerk seasoning and continue to simmer for thirty minutes.
Red Bell Peppers, diced	1 cup	
Green Bell Peppers, diced	1 cup	
MAJOR HAM BASE	5 oz.	
Jerk Seasoning	2 tbl.	

****Jerk Seasoning** -- **Yield: 1 Cup****

6 tbl. Thyme	2 tbl. Black Pepper
1 tbl. Chives	2 tsp. Garlic Powder
1 1/2 tbl. Red Pepper	1 tsp. sugar
3/4 tsp. Onion Powder	1/4 tsp. Cinnamon
1/4 tsp nutmeg	



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