

Pork Potato Asparagus Soup

1 lb boneless pork
Enough water to just cover
Seasonings

1 lb asparagus, washed and cut into bite size pieces
1 lb fresh mushrooms washed & sliced
1-2 cups potato flakes

Cut pork into bite size pieces, cook in water with seasonings until tender.
Pressure cooker method is quickest, but slow cooker or stove top also good.
Great way to use up pork leftovers.

Add asparagus and mushrooms to broth. Cook until almost done (not mushy).
Add potato flakes, stir well. Let soup sit 5 minutes for flakes to absorb water.
Soup should stir easily, add more water if too thick or more potato flakes if too thin.

If you would rather use fresh potatoes, they can be cut up and cooked along with the meat.
Then when meat is finished cooking, remove meat to plate, leaving potatoes in broth.
Mash potatoes using hand masher, then add asparagus and mushrooms, cook until tender,
add cut up meat. Stir well.

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