

KÅDDON MÅNNOK (CHICKEN SOUP)

(kaw-dun maw-nuk)

Mmmmm, this is cause for a rice throw-down with fina'denne' as the beverage!

INGREDIENTS

Set 1

1 T. vegetable oil
1 c. onions, roughly cubed
4 cloves garlic, minced

Set 2

4 lbs. chicken
***IF POSSIBLE, SOAK THE CHICKEN OVER NIGHT IN WATER WITH 3 TABLESPOONS SALT. This will help to draw some of the blood out of the chicken.*
***Drain the chicken in a colander before using.*

Set 3

¼ t. salt
¼ t. black pepper
1 T. soy sauce

Set 4

48 oz. chicken broth (6 cups)

Set 5

1 potato, skinned, cubed (soaked in cold water)
2 cups roughly chopped cabbage (larger than onions)

Tools: large pot, large / long spoon, colander

DIRECTIONS

1. Heat oil in a large pot on med.
2. Salt and pepper the chicken. Set aside.
3. Add half of the onions and half of the garlic. Sautee for a few minutes.
4. Add chicken to the pot. Turn heat up and let brown 2-3 minutes. Watch to ensure the bottom of the pot does not burn.
5. Stir and let brown again 2-3 minutes. Repeat one more time.
6. Add 1 T. soy sauce, stir and let brown for 2-3 minutes.
7. Stir and let brown again for 2-3 minutes.
8. Add remaining onions and garlic, stir.
9. Add chicken broth and stir.
10. Cover the pot to bring kåddo to a fast boil.
11. Remove cover and lower heat to a gentle simmer for 20 minutes.
12. Add the potatoes and boil till potatoes are fork tender.
13. Add cabbage and cook 2 more minutes.
14. Taste kåddo and adjust salt / pepper.

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.