

Pork Rind Soup

One three ounce package of pork rinds

Grind pork rinds up in blender

Set aside the ground-up pork rinds

Four medium tomatoes cut in half

Broil ten inches from heat for about seven minutes

One tablespoon of butter

One large onion chopped

Sautee the onions in the butter

One can of green chilies

Two to three minced garlic cloves

Add garlic to sautéing onions

One-fourth cup of chopped cilantro

One cup whipping cream

One half teaspoon of salt

One-fourth teaspoon of pepper

Six cups of chicken broth

Blend the tomatoes, onions, garlic, chili peppers, cilantro, salt, and pepper

Place in large pot

Add the chicken broth and pork rinds

Simmer slowly for about one-half hour