



## **BBQ in a Soup Bowl**

*Something strange is happening...*

*What is making this soup red, orange, yellow, green, black and white?*

- 2 Tablespoons olive oil
- 1-1/2 cups chopped onion
- 1 cup fresh or frozen kernel corn, rinsed
- 1 whole red bell pepper, seeded, chopped
- 1 whole green bell pepper. seed, chopped
- 1 whole orange or yellow bell pepper, seeded, chopped
- 1 small garlic clove, minced
- 2 small hot pickled peppers, minced or as desired
- 1 (32 ounce) container vegetable stock
- 1 (16 ounce) can tri-blend beans, drained (save liquid)
- 8 ounces cooked pulled pork with sauce
- Salt; ground black pepper to taste
- Shredded cheddar cheese as desired
- 2 to 4 Tablespoons minced cilantro

Heat oil in large soup pot; add onion; sauté to soften; stir in corn and chopped peppers; cook about 10 minutes. Add garlic and pickled peppers, cook 1 minute.

Stir in vegetable stock, beans, and pulled pork; bring to boil; reduce heat to simmer; cook 10 minutes. Season with salt and ground pepper to taste. If too thick, add some of the reserved bean juices. For serving; top with shredded cheddar cheese and minced cilantro.

Serves: 4 to 6    Serve warm.

**Cook's Note:** If using fresh corn, add the cobs after removing the kernels will add an extra bit of corn flavor. Just add cobs to the liquid for the first 10 minutes; then remove and discard the corn cobs.

**About the Recipe:** If you love barbecue flavors, you will really enjoy this soup. It's filled with multi-colored sweet peppers, onions, corn and lots of barbecue pulled pork flavor. It's a quick cooking soup, since the BBQ pork is already cooked for a long time. It's a barbecue party in a bowl!