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SPAM-o-Liki™ Tom-

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Total Time: More than an hour

Can-you-believe-how-satisfying-a-bo...
leeks-tomatillos-and-wine? We're-so
take-a-breath! That's-why-this-recipe

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Ingredients

- 1 12-ounce can SPAM® Classic or SPAM® Less Sodium
- 2 tablespoons butter, divided
- 3 cups finely sliced leeks, about 3 large leeks or 1½ pounds
- 2 tablespoons olive oil
- 2 diced tomatillos, about 4 large tomatillos or 1 3/4 pounds
- 1/2 teaspoon salt
- 1/4 teaspoon ground pepper
- 1/2 cup dry white wine, such as Chardonnay (water or stock may be substituted)
- 2 cups heavy cream
- 1 tablespoon chopped fresh parsley

Directions

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- 1 Cut SPAM® Classic into six slices. Cut five of the slices into cubes.

Cut SPAM® Classic into six slices. Cut two of the slices into cubes. Reserve one slice for garnish.

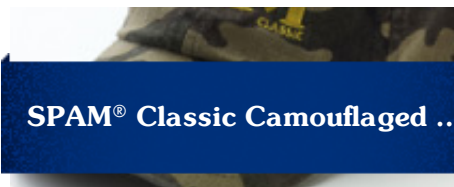
2 In a 2-quart or larger pot, over medium high heat, melt 1 tablespoon of butter. Sauté the cubed SPAM® Classic until golden brown; remove from pan and set aside. Thinly shave the last slice of SPAM® Classic into strips and sear in the same pot, turning until very brown and crisp. Set aside to use as garnish.

3 With leeks, remove roots and dark green tops. Cut lengthwise in half and lengthwise again in quarters. Then cut very fine strips crosswise. Wash thoroughly, after cutting and drain. Put remaining butter and olive oil in the same pot. Add the leeks. Cook over medium heat, stirring occasionally, until the leeks volume reduces in size by about half and they look translucent.

4 Prep and wash the tomatillos. Add to the simmering leeks. Season with the salt and pepper. Stir occasionally until softened.

5 Add wine (for a thinner broth, increase to 1 cup). Bring to a simmer. Add cream. Reduce heat to low. Add diced SPAM® Classic. Simmer on low for 10 minutes. Add more salt and pepper, to taste. Just before serving, stir in parsley, reserving a small amount for garnish.

6 Portion soup into serving bowls. Top each with a seared SPAM® Classic crisp and sprinkle with parsley. Serves 6.



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Kathy Ledo · Saint Paul, Minnesota

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