

Tripe Soup

Soppi Mondongo

If the tripe is bought from the butcher pre-cooked, it may be tender after about 1 hour's cooking. For the technique of preparing tripe, see page 48.

Cooks in Curaçao say this soup should be left to cool and stand for 3 hours or so after it is cooked, then reheated, as this improves the flavour. They often add a tablespoon of dry sherry or brandy to each soup plate.

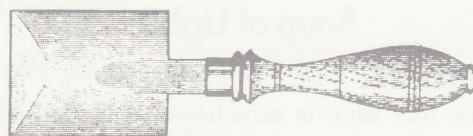
To serve 10 to 12

1 kg	tripe, washed and drained	2 to 2½ lb
3 tbsp	lime juice	3 tbsp
2	pig's trotters, split and cleaned	2
2.5 litres	water, salted	5 pints
250 g	corned beef	8 oz
1	onion, coarsely chopped	1
3	shallots, chopped	3
1	stick celery, coarsely chopped	1
500 g	pumpkin, peeled, seeded, and cut into 2.5 cm (1 inch) cubes	1 lb
1	sweet potato, diced	1
3	potatoes, diced	3
6	green olives, stoned	6
1 tbsp	capers	1 tbsp
1 tbsp	seedless raisins	1 tbsp
1	sweet green pepper, seeded and coarsely chopped	1
1	green chili pepper, seeded and chopped	1
	freshly ground pepper	
¼ tsp each	grated nutmeg and ground cloves	¼ tsp each

In a bowl, pour the lime juice over the tripe and let it stand for 10 minutes. Transfer the tripe to a large saucepan. Add the pig's trotters and the salted water. Simmer, covered, until tender—about 2½ to 3 hours. Meanwhile, pour boiling water over the corned beef, and allow to stand for 45 minutes.

Drain, rinse and add the corned beef to the pan in which the tripe is cooking. When the meats are tender, allow them to cool. Cut the tripe into strips about 2 cm (¾ inch) wide, and the corned beef into 1 cm (½ inch) cubes. Remove the meat from the pig's trotters and discard the bones. Put all the vegetables into the stock, with the meats and remaining ingredients. Simmer gently for about 30 minutes until the vegetables are tender. Serve the soup with crusty French bread.

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CARIBBEAN COOKING



Milanese Tripe Soup

Minestra di Trippe alla Milanese

If the tripe you buy is pre-cooked, it will need only about 1 hour of cooking. For the technique of preparing tripe, see page 48.

To serve 12

2 kg	honeycomb tripe, cleaned, washed and cut into 10 cm (4 inch) squares	4 lb
4.5 litres	stock or lightly salted water	8 pints
1	onion, stuck with 2 cloves	1
2	sticks celery	2
200 g	dried white beans, soaked in water overnight and drained	7 oz
	salt	
1	medium-sized cabbage, trimmed and the leaves separated	1
50 g	butter	2 oz
200 g	rashers bacon, cut into 2.5 cm (1 inch) pieces and parboiled for 5 minutes	7 oz
1	medium-sized onion, thinly sliced	1
3	leeks, white part only, thinly sliced	3
1	heart celery, thinly sliced	1
4	small carrots, thinly sliced	4
2	tomatoes, skinned, seeded, squeezed and chopped	2
	freshly ground pepper	
3	medium-sized potatoes, cubed	3
4 tbsp	chopped prosciutto fat	4 tbsp
1	garlic clove, chopped	1
	grated Parmesan cheese	
	bread croûtons	

Put the tripe into a large, flameproof, earthenware or enameled iron pot. Add the stock (or lightly salted water, if you wish, although the soup will not be so flavoursome), the onion stuck with cloves and the celery. Bring to the boil, reduce the heat to moderate, and cook, covered, for about 3 hours. Drain the tripe, slice it into thin strips, and put aside. Strain the stock through a very fine strainer and reserve.

Meanwhile, in another pot cook the beans in lightly salted water over a low heat for 1½ hours or until tender. Cook the