

Nich & Tricia Beebee
Naomi, Tosh & Rohan
please pray alongside us!



Friends,

Thank you for continually being a source of encouragement and support to us as we serve here in East Asia! Whether it is cold outside, we are feeling under the weather, or we are craving a bowl of deliciousness, here is a recipe adapted from **nom nom paleo®** that we cannot get enough of. May this fill your home with comfort and bellies with umami-packed goodness!

Pork and Napa Cabbage Soup

Ingredients

1 tsp fat of choice; 1 small onion, diced;
1 pound ground pork
6 fresh shiitake mushrooms, stemmed and sliced;
2 garlic cloves, minced;
6 cups bone broth/stock;
1 head Napa cabbage, cut crosswise;
2 large carrots, peeled and sliced into coins;
1 large russet potato, peeled and cut and cubed;
Freshly ground black pepper & Kosher salt;
3 scallions, thinly sliced

Directions:

Melt fat over medium heat until shimmering. Add onion and salt, and sauté until soft. Add the ground pork and break it up. Stir in the sliced mushrooms and a sprinkle of salt. Cook the pork and mushrooms until the meat is no longer pink and the shiitakes are tender. Stir in the minced garlic and cook until fragrant. Pour in the broth and crank up the heat to high. Bring everything to a boil. Stir in the cabbage, carrots and potato, and bring the soup back to a boil. Lower the heat to medium or medium low, and simmer the soup, stirring occasionally until the vegetables are easily pierced with a fork. Season to taste with salt and freshly ground black pepper. Ladle into bowls and garnish with fresh scallions.

We pray this Christmas and New Year fills your life with joy, your heart with hope and our world with peace.

“For to us a Child is born” - Isaiah 9:6

with ♥,

Nich, Tricia, Naomi (almost 5!), Tosh (3.5), and Rohan (6 mos.)