

Fish Soup

- 1½ pounds firm fish (e.g., catfish, mahimahi)
- 1 medium onion, thinly sliced
- 2-3 potatoes, peeled and cut into 1-inch cubes

OR

- 4-6 eddo/taro roots, peeled and cut into 1-inch chunks
- 2 Tbsp hot pepper sauce, or to taste
- 2-3 hot pepper pods (optional)
- ½ tsp thyme
- Juice of 2 fresh lemons or limes
- Water, stock/broth, or combination of water/stock
- Salt (optional) and pepper to taste

Combine all ingredients with enough liquid to cover them in a large saucepan. Bring to a boil; reduce heat; cover and simmer until fish flakes and vegetables are done, about 20 to 25 minutes.

Makes approximately six cups soup