

Chicken Soup with Chinese Ham Recipe

Ingredients: Serves 4

1 chicken
1 pork shank
1 Chinese ham (shank part)
600g Chinese cabbage
2 stalks scallion
3 slices ginger

Seasonings:

2 tablespoons Shao-xing wine
salt to taste

Method:

Bring a pot of water to the boil, blanch chicken and pork shank for 1-2 minutes. Remove and rinse to clean. Put Chinese ham into boiling water, boil for 2 minutes. Remove and trim off the yellow part of the ham. Rinse well. Rinse Chinese cabbage and then cut into large pieces. Rinse scallions. Bring 10 cups of water in a large casserole pot, place 2 pieces of cabbage leaves or one piece of bamboo net on the bottom, then place ham, chicken, scallion and pork in, also add scallion, ginger and wine, cover the lid and bring to a boil over high heat. Turn to low heat, simmer for 2-2½ hours. Add blanched Chinese cabbage in, cook for 15 minutes more. Season with salt if needed.

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