

Khao Tom (Rice Soup) Recipe

(Thai Recipe)

Ingredients: Serves 4

5 cups (1.25 liters) chicken stock
7 oz (200 g) minced lean pork or chicken
3 cups (400g) cooked rice
1 tablespoon fish sauce
4 teaspoons sugar
4 teaspoons rice vinegar or white vinegar
4 eggs, optional
2 tablespoons crisp-fried shallots or garlic
sprigs of coriander leaf
crushed dried chili flakes to taste
simple Thai fish sauce and chili dip (pls refer more Thailand recipes)

Method:

Put the chicken stock in a large saucepan and bring to the boil. Add the minced pork or chicken (broken up with a fork) and simmer uncovered for 3 minutes. Add the rice and simmer another 2 minutes, then add the fish sauce. Put 1 teaspoon sugar and 1 teaspoon vinegar into each of four large bowls, stirring to dissolve the sugar. Break an egg into bowl, then ladle the piping hot soup over the top. Garnish with crisp-fried shallots and garlic and sprigs of coriander leaf. Let the soup stand for a minute or two so the egg starts to set, then stir before eating. Serve hot accompanied by crushed dried chili flakes and Thai fish sauce and chili dip for adding to taste.

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