

## **Lotus Roots and Pork Ribs Soup Recipe**

(Malaysian Recipe)

**Ingredients:** Serves 4

500g pork ribs  
400g lotus roots  
20g old ginger  
2 liters water  
50g dried squid  
30g red dates

**Seasoning:**

some salt to taste

**Method:**

Chop pork ribs into small chunks, scald in boiling water briefly then remove and rinse before draining in a colander. Peel lotus roots before cutting into thick slices. Using a knife, flatten ginger. Pour water into a pot and bring to a boil. Put in all ingredients. Cook in low heat for 2½ to 3 hours. Season with salt before serving.

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