

Peking Duck Soup Recipe

(Chinese Recipes)

Ingredients:

880 ml chicken stock
3 cups cold water
Duck bones and giblets
One 1-inch-thick slice fresh ginger, lightly smashed
450 g Tianjin bok choy, stalks and leaves separated and sliced into ½-inch diagonal pieces
Salt to taste

Method:

Place the stock and water in a large pot. Add the duck giblets and ginger, cover the pot, and bring to a boil over high heat. Lower the heat to a low boil and cook for 15 minutes. Turn the heat back to high, add the duck bones, and return to a boil. Lower the heat to medium and simmer for 45 minutes with the lid cracked. Turn off the heat. Strain through a strainer. Discard the bones and giblets. Place the soup back into the pot and return to a boil. Add the bok choy stalks, stir, and allow to return to a boil. Lower the heat to medium and cook for 5 minutes. Return the heat to high, add the bok choy leaves, stir, and cook for 3 minutes, until tender. Add salt to taste. Turn off the heat, transfer to a heated tureen, and serve.

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