

Radish and Pork Sacrum Bone Soup Recipe

Ingredients: Serves 2

800 g pork sacrum bone
80 g Job's tears
½ strip radish
1 large piece ginger, peeled
1 tablespoon Sake
salt to taste

Method:

Cut pork sacrum bone to large pieces, and blanch with boiled hot water. Remove and rinse under cold running tap water to remove scum and blood and leave aside. Wash Job's tears thoroughly and leave aside. Peel off radish skin and cut to round shaped pieces. Put pork bones, Job's tears, radish and ginger into stewpot and add Sake into it. Let boil over high heat and then turn to low heat and stew for 50 minutes. Season with salt to taste and serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]