

Roasted Trotter in Sour Soup Recipe **(Too Kar Khong Asam Recipe)**

Ingredients:

1 tablespoon tamarind pulp soaked with 2 cups water
1 liter water
60 g (2 stalks) lemongrass, use only the bottom white tender part, bruised
80 g (5) fresh red chilies, de-seed and sliced diagonally
1 roasted trotter, cut into chunks
½ tablespoon salt, or to taste
½ teaspoon sugar, or to taste

Method:

Soak the tamarind pulp in the water for about five minutes before straining to extract the juice. In a stainless steel or clay pot, boil together the tamarind juice, water, lemongrass and chili until aromatic, about 30 minutes. Add in the trotter and simmer until tender, about 45 minutes. Season to taste with salt and sugar.

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