

Soybean and Pig Trotter Soup Recipe

Ingredients: Serves 4

600g pig trotters
100g dried soybeans
400g pork bones
1 piece ginger
1 star anise

Seasonings:

2 tablespoons wine
1½ teaspoons salt

Method:

Chop pig's trotter to large chunks, boil with pork bones for 2 minutes, remove and rinse to clean. Rinse soybeans and soak with water for 4-6 hours (put in refrigerator during summer times). Drain. Boil 10 cups of water in a soup pot, add pig's trotter, pork bones, soybeans, ginger, star anise and wine in, boil over high heat. Turn to low heat, simmer for about 3 hours. Season with salt. Serve with soy sauce as a dipping sauce for pig's trotter. You may first cook pig's trotter and soybeans in a pressure cooker until half way done, then switch over to the stove to finish cooking so that pig's trotter can release it's gelatin and flavor.

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