

Superior Stock Recipe

(Chiu Cup Seong Tong)

Ingredients:

4½ liters of water
2 kg pork neck bones
1½ kg lean pork butt, cut in half
2 kg chicken, cut into 8 pieces
1 kg shank bone of Smithfield ham or ham bones
200 g fresh ginger, lightly smashed
1 bunch of fresh scallions, trimmed and cut in half
¼ cup fried shallots
½ cup fried scallions
9 liters of cold water
Salt

Method:

In a large stockpot, bring the 4½ liters of water to a boil. Add the pork neck bones, pork butt and chicken and bring to a boil. Allow to boil for 1 minute to bring the blood and scum to the top of the water. Turn off the heat. Pour off the water and run cold water into the pot to rinse the meats. Drain. Place all the pork bones and meat, chicken parts, ham, ginger, fresh scallions and fried shallots and scallions in the pot. Add 9 liters of cold water, cover and bring to a boil over high heat. Add salt to taste, lower the heat, and simmer, leaving the lid slightly cracked, for 5 hours. Skim off the residue from the surface during the simmering. Turn off the heat, allow to cool and strain the stock. Pour the stock into containers to store for further use. Cover and refrigerate for 3 to 4 days or freeze for up to 3 months.

[asian_free_recipes_download][asian_free_recipes_download]