

Tofu Soup with Pork Recipe

(Korean Recipes)

Ingredients: Serves 4

300g pork collar or pork ribs, diced
1 teaspoon oil
1 teaspoon ground red pepper, or more to taste
225g coarsely chopped kimchi
500g silken tofu, mashed into pieces with a fork
1 teaspoon salt
1-2 tablespoons soy sauce
1 leek, green portion only, sliced diagonally
2 eggs (optional)
1 scallion, sliced, to garnish

Stock:

5 cups water
3-inch square dried kelp (konbu)
½ onion, sliced

Pork Marinade:

1 teaspoon minced garlic
1 teaspoon ground red pepper
1 teaspoon soy sauce
½ teaspoon sesame oil
½ teaspoon sugar

Method:

Place the Stock ingredients in a pot and bring to a boil. Reduce the heat to low and simmer for 10 minutes, or until the stock reduces to 4 cups. Strain the stock, discard the solids and set the stock aside. Combine the Pork Marinade and pork in a small bowl and mix well. Heat the oil in a medium pot and stir-fry the ground red pepper for a few seconds. Add the pork and kimchi, and continue to stir-fry for 2 to 3 minutes. Add the stock and bring to a boil. Reduce the heat and simmer for 20 minutes, or until the pork is tender. Add the mashed tofu and continue to simmer for another 5 minutes. Add more ground red pepper if you prefer more heat, then add the salt and soy sauce and simmer for 10 minutes. Add the leek and stir. If desired, break the 2 eggs into the soup and garnish with the scallion. Serve immediately.

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