

Too Thor Soup Recipe

(Pig Stomach Soup Recipe)

Ingredients:

600 g (1) pig's stomach
1 teaspoon whole peppercorns, crushed
2 liters water
1 kg chicken, chopped into pieces
150 g (10) water chestnuts
150 g ginkgo nuts, shelled, skinned and cleaned
1 teaspoon salt, or to taste
1 teaspoon sugar, or to taste

Method:

Boil pig's stomach and peppercorns until soft. Cool before cutting into bite-sized pieces. Return the sliced organ meat to the soup. Add chicken and water chestnuts and cook until chicken is tender. Add in ginkgo nuts and simmer for 3 minutes. Season to taste with salt and sugar. Serve hot with a fresh grating of peppercorns.

Note: Pig's stomach soup is one of the nine main dishes served on the eve of a Straits Chinese wedding. The rest of the dishes are Acar Ikan, Acar Timun, Acar Awak, Loh Bak (meat balls). Chap Chai T'ng (mixed vegetables soup), Curry Chicken and Kiam Chai Ark (salted vegetable and duck soup).

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