

## Winter Melon and Bamboo Shoot Soup Recipe

**Ingredients:** Serves 4

400g pork bones  
600g winter melon (also called wax gourd)  
2 tomatoes  
2 dried bamboo shoots (bian-jian bamboo shoot)  
2 stalks scallion  
2 slices ginger

**Seasonings:**

1 tablespoon wine  
salt to taste

**Method:**

Soak dried bamboo shoot to soft, tear the stem part to strips and then cut the tip to 4-5 cm sections. If you use the tender tips of dried bamboo shoot only, just rinse it and then cut it shorter. Cut winter melon to thick pieces. Blanch tomatoes to remove the rind, then cut to pieces. Boil pork bones for 1-2 minutes. Remove and rinse to clean. Bring 7-8 cups of water to a boil, add bones, scallion, ginger and wine, bring to a boil again. Cook over low heat for about 30 minutes. Add bamboo shoot (with the soaking water) to pork stock, continue to cook for an hour more. Add tomato and winter melon in, cook until winter melon turns soft. Season with some salt if needed.

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