

## **Black-Shelled Bamboo Shoot Soup Recipe**

(Taiwanese Recipe)

**Ingredients:** Serves 4

1 set pork bones  
1 black-shelled bamboo shoot  
2 ginger slices

**Seasonings:**

1 tablespoon cooking wine  
½ tablespoon salt

**Method:**

Blanch pork bones in boiling water, rinse well, then cook in 15 cups of water with wine added for an hour. Remove and discard bones, retain the soup broth. Remove shell from bamboo shoot, trim off uneven surfaces and cut into large pieces. Add to soup broth after the soup has boiled. Cook covered over low heat. Do not uncover, or the bamboo shoots will be bitter. Add ginger slices and cook for 30 minutes. Add salt to taste and remove from heat. Garnish with cilantro to enhance the look and flavor if desired. Serve. Pork bones are cheap and can be purchased at any butcher's. The soup broth contains the marrow, which moistens the bamboo shoot. Have the butcher bread the bones to let the marrow flow out, so that the soup will taste better.

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