

Lamb Soup Recipe

(Sup Kambing - Indonesian Recipe)

Ingredients: Serves 4

1kg lamb, chopped into small pieces
2½ liters water
5cm ginger, bruised
1 nutmeg, bruised
salt
1 tablespoon margarine
3 scallions, chopped into 2cm pieces
250g carrots, cut into big pieces
½ teaspoon pepper
1-2 tomatoes, quartered
150g cabbage, cut into 3 cm pieces
2 sprigs Chinese parsley, chopped
4-5 limes, extract juice
2 tablespoons fried shallots
melinjo nut crackers

Method:

Boil meat with ginger, nutmeg and salt until the meat is tender. Reserve 1½ liters stock. Heat margarine and sauté scallions until soft, then add carrots. Pour in the stock and bring to the boil. Add pepper, tomato, cabbage and Chinese parsley. Simmer until cooked and season to taste. Sprinkle with lime juice and garnish with fried shallots and melinjo nut crackers.

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