

Szechwan Mustard Pickle Pork Soup Recipe

Ingredients:

6 cups chicken or superior stock
One 1-inch-thick slice fresh ginger, lightly crushed
¼ cup Szechwan mustard pickle, thinly sliced into pieces 2 inches by ½ inch
½ cup thinly sliced fresh bamboo shoots in pieces 2 inches x ½ inch
¾ cup straw mushrooms
½ cup baby corn, sliced lengthwise into quarters
⅛ teaspoon freshly ground white pepper
¼ pound lean boneless pork loin, thinly sliced
2 tablespoons Chinese cooking wine or dry sherry
a pinch of salt (optional - mustard pickle is already salty)
1½ teaspoons sesame oil
2 tablespoons finely sliced fresh coriander (cilantro)

Method:

Place the stock, ginger and Szechwan mustard pickle in a pot, cover, and bring to a boil over high heat. Lower the heat and simmer, leaving the lid cracked, for 5 minutes. Raise the heat and return to a boil. Add the bamboo shoots, mushrooms, corn and white pepper, stir well, and return to a boil. Lower the heat and simmer, leaving the lid cracked, for 5 minutes more. Raise the heat and return to a boil. Add the pork and wine, stir, and mix well. Return to a boil for about 1 minute. Taste to see if the salt is needed. Turn off the heat. Add the sesame oil and stir in thoroughly. Transfer to a heated tureen, sprinkle with the coriander and serve with steamed jasmine rice.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]