

Chinese Pork Sparerib and Daikon Soup

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Ingredients:

- 6 pieces pork sparerib, cut into 1"-2" pieces (I go this precut, prepackaged at my local Asian market)
- 4-5 cups of water
- 2-3 slices of ginger, about 1/4" thick
- 1 small daikon, peeled, quartered and sliced about 1/2"-1" thick (I used Korean daikon because I think it smells less potent)
- salt to season
- scallions, chopped
- cilantro, chopped
- white pepper

Preparation:

In a medium size pot, parboil your sparerib for about 5-7 minutes to remove any blood. Dump that water out and rinse your sparerib. This can be done ahead of time. You can store this in a Ziploc bag and put it in your freezer. Whenever you want to make soup, you can skip this step.

In a 2-3 quart pot, add sparerib, ginger and water. Let it come to a bubble and turn it down to low. Simmer for about 15-20 minutes and then put in daikon. Simmer some more for about 1 hour or until daikon is cooked through. Season with salt. Ladle this into a bowl and add some white pepper. Garnish with scallions and cilantro.