



Pork Knuckle and dry oyster soup

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Pork knuckles

500gms Pork bones

10 dry oysters

3-4 Pickled mustard leaves (Shui ham choy)

Salt

1/2 tsp fish sauce

Instructions

1. Wash and soak dry oyster in hot water.
2. Wash and cut pickled mustard into 5cms long then soak in water.
3. Wash and blanch pork knuckles in boiling water, rinse and set aside.
4. In a pot put 3L of water, add in pork knuckles and bones. Bring to the boil, when boiled lower heat and simmer for 1-1 1/2hr.
5. Add in the oysters and water used to soak it.
6. Drain the pickled mustard and add into the soup. Let simmer for 1/2hr, Prick the pork knuckles, it should be tender. Add in fish sauce and salt.
7. If soup has an oily layer, let stand to allow the layer to float and then scoop to remove the oil.