# ABC Soup with Roasted Pork Knuckle Bone

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Roasted Pork Knuckle

- 6 Baby Carrots

- 6 - 8 Baby Tomatoes

- 6 Baby Potatoes

- 1/2 Radish

- 1 chicken cube (stock)

- Salt & Pepper to taste

## Instructions

- Put 4 litres of water in a huge pot to boil.
- Add Roasted Pork Knuckle Bone in and let it simmer for about 5 minutes on high heat.
- Add in 6-8 baby potatoes, 6 baby carrots, 8 baby tomatoes, 1/2 radish and Roasted Pork Knuckle Bone.
- Turn heat down to low and boil it for a good 2-3 hours, till the soup is left with half pot.
- Season with a tablespoon of chicken cube, some salt and pepper. Done.