



Salted vegetable soup (Kiam Chai Boe)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Liters water, or enough to cover meat
- ~ 1kg pork meat, cut into pieces
- 300g salted mustard (or 'Kiam Chai' from
China). Soak in water for half an hour
before use to remove excessive salt,
cut into large pieces
- 300g 'Kua Chai' (green vegetable with large
leaves), cut into large pieces
- 200g young corn, slit to halves
- 8 pcs dried chilies
- 3 pcs red chilies
- 5 pcs birds eye chilies (or chili padi) [optional
if you like a more spicy taste]
- 1 pc carrot, thinly sliced
- 4 stalks lemongrass, cut away the root, use the

leftover white bulb-like base, slightly

pound it to get the aroma

2 pcs tomato, cut into half

15 tbsp juice from 20 pcs of Tamarind pulp

(or asam ko) soak in some water

3 tsp salt, or to taste

1 tsp sugar, or to taste

Instructions

1. Bring the water to boil in a stock pot
2. Put in the pork meat. Allow to boil for about 5 minutes.
3. Add in the rest of the ingredients. Bring soup to boil again before lowering heat to simmer until the meat is tender. Top up with more water if necessary. Adjust soup to taste, adding salt and sugar as desired