

Peanut-pork rib soup recipe

Ingredients:

- 150g de-shelled peanuts (wash and soak in water for 1 hour)
- 400g pork rib (cut into pieces, blanching in boiling water, remove from water and set aside)
- 2 liters water (for the soup)
- 3 tablespoons rice wine (or white wine)
- 1 carrot (cut into chunks)
- 1 potato (cut into chunks)
- Salt and pepper to taste

Steps:

- In a pot, add in water and pork rib, cook until boiling.
- Turn to low heat and simmer for 15 minutes. Add in potato and carrot, continue to simmer until everything is tender.
- Or after the water is boiling, transfer pork rib and water together into a slow cooker, simmer for 20 minutes, add potato and carrot. Cook until everything is tender.
- Stir in wine.
- Salt and pepper to taste.
- Serve hot.