A well balanced soup with vegetable, beans and meat.

花生眉豆豬展湯peanut, black eye bean with pork shank soup

花生peanut 30g

眉豆black eye bean 30g

粟米一條 fresh corn 1

蜜棗3粒 candied date (mizao) 3

豬展Pork shank 1 pound

薑片 ginger slices 3

 水 water

　　1. 花生、眉豆沖洗後浸水30分鐘. Rinse peanuts and black eye beans, soak with hot water for 30 minutes.

 　　2. 將浸過的花生眉豆及其他材料放入煲內，加水大火煮滾，然後轉中火煮一個鐘。加鹽調味即成。Put water and all ingredients in the pot. Bring to boil in high heat and cook for an hour in medium heat. Season with salt.