When you are bored, try this:

胡椒豬肚湯 White Pepper Pig Stomach Soup

豬肚Pig stomach 2

排骨pork side ribs 2 pounds

白胡椒粒White pepper 2 tablespoon (crush a little first)

紅棗Red date 10

薑ginger 4 slices

水water

鹽salt little (to your taste)

1. 洗豬肚。Clean pig stomach. Use coarse salt. (Some people use lime, lemon, starch).

先剪走/用刀刮走脂肪。Cut off the fat first.

Tips: see links below.

<https://www.youtube.com/watch?v=rH534FOaF4I> <https://www.youtube.com/watch?v=KAnWCSXREQM>

1. 把豬肚放進熱水內煲5分鐘，除去異味。倒去水分，豬肚再用清水沖洗。

Cook pig stomach in boiling water for five minutes to get rid of bad smell and taste. Discard water. Rinse pig stomach. Slice.

1. 把排骨放進熱水內煲2分鐘，除去異味。倒去水分，排骨再用清水沖洗。

Cook ribs in boiling water for two minutes to get rid of bad smell and taste. Discard water. Rinse ribs.

1. 用細火爆香薑片和白胡椒碎約30秒。Fry ginger slices and crushed white pepper for 30 seconds.
2. 加入水，豬肚，排骨，紅棗。大火煲滾，轉中火煲45至60分鐘。加鹽調味即成。

Pour in water, pig stomach, ribs, red dates. Bring to boil with high heat, then switch to medium heat and cook for 45 to 60 minutes. Add salt to your taste

1. Ribs and pig stomach can be served with soya sauce or oyster sauce.