

Peking Duck Soup

Ingredients

- 1 Roast Duck Carcass
- 1 Ginger (3-inches, sliced)
- 1 lb Tofu
- 16 Napa Cabbage Leaves (sliced)
- 2 t Salt
- 0 ds Ground White Pepper
- 2 Green Onions (sliced)

Instructions

1. Cut duck into pieces. Place it in a 9 1/2 quart pot and fill with cold water up to 1 inch from the rim. Add ginger and sprinkle with salt. Stir well.
2. Bring water to a boil then reduce to simmer and cook uncovered for 1 hour.
3. Add tofu and cook for 10 minutes. Add napa cabbage and bring back to a boil. Add a dash of white pepper and adjust seasoning as needed. Add green onions, stir and serve immediately.