

# Chinese Rice Cake Soup

## Ingredients

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4 oz Pork (thin strips)	1 t Rice Wine
1 T Soy Sauce	3/4 t Sesame Oil
1/8 t White Pepper (plus 1/4	teaspoon)
1 t Cornstarch	1/2 t Water (plus 2 cups water)
2 T Vegetable Oil	1 Ginger (1-inch, julienned)
2 Green Onions (sliced,	white/green separated)
1/2 Carrot (sliced)	10 oz Napa Cabbage (sliced)
2 c Chicken Broth	8 oz Rice Cakes
0 ds Salt	

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## Instructions

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1. Combine the pork with the rice wine, 1/2 tablespoon soy sauce, 1/4 teaspoon sesame oil, 1/8 teaspoon white pepper, 1 teaspoon cornstarch, and 1/2 teaspoon water.

Marinate for 15 to 20 minutes.

2. Preheat a pot until it starts to smoke lightly. Over high heat, add 1 tablespoon oil, and stir-fry the pork until browned. Remove the pork from the pot and set aside.

3. Reduce the heat to medium, and add 1 more tablespoon oil to the pot, along with the ginger and the white parts of the scallions. Cook for 1 minute and add the carrots. Cook for another minute and add the napa cabbage. Stir fry everything together for a few minutes until the napa cabbage leaves are wilted.

4. Add 2 cups chicken broth and 2 cups water. Bring everything to a boil, then lower the heat and simmer for 5 minutes. Add salt to taste, 1/4 teaspoon white pepper, 1/2 teaspoon sesame oil, and 1/2 tablespoon soy sauce.

5. Stir in the cooked pork, and sprinkle the rice cakes over the surface of the soup, along with green parts of the scallions. The rice cakes should be resting on top of the soup so they don't sink and stick to the bottom of the pot. Cover and cook for

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another minute, or as long as it takes to cook the rice cakes through. Salt to taste again and serve!