

Red Bean Soup

Ingredients

12 oz Red Beans
1 c Rock Sugar (or 200 grams)
1/4 t Salt
13 oz Coconut Milk (canned)
1/2 c Sago

Instructions

1. Soak the red beans overnight in cold water. Drain and rinse beans. Add the beans and 5 1/2 cups of water to an Instant Pot. Set Instant Pot to "manual", toggle valve to "sealing", and cook on high pressure for 30 minutes.
2. Meanwhile, cook the sago. Bring a medium pot of water to a boil on high heat. Once boiling turn down the heat to medium low, add the sago and simmer for 20 minutes, or until translucent, stirring occasionally.
3. Drain the sago and rinse in cold water. Place sago in a bowl of cold water until ready to use.
4. Once red beans are done cooking, let it sit for another 30 minutes to naturally release the pressure. Open the lid and press the "saute" button, adjust to high.

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5. Add the sugar, coconut milk, and salt. Stir until well combined and sugar is dissolved. Cook for an additional 10 minutes or until you have reached the desired thickness. Taste and add more sugar, if needed. Drain and add the cooked sago and stir until combined. Enjoy hot or cold. Store leftovers in an airtight container in the fridge.