



Sizzling Rice Soup

Ingredients

4 Cups Chicken stock (homemade if possible)

1 Cup Chinese Pea Pods Cleaned and cut in half

¼ cup finely sliced Scallion tops

1 Chicken breast thinly sliced into bite sized pieces

8-12 pieces of glutinous rice cakes for sizzling rice soup

White pepper to taste

Salt to taste (amount of salt will vary with the type of chicken stock used)

Preparation

Bring stock to boil in 4 qt pot

Add chicken, separate slices and cook for 5 minutes

Add pea pods, pepper and salt

Remove from heat, spoon into bowls

Pan fry rice cakes until light brown

Carefully add rice cakes to soup. Watch them sizzle!

Garnish with Scallion

Serves 4