

Pork Rib Soup with Daikon and Kombu

Makes 4 – 6 servings

August

A Summer Menu

1 ½ lbs	pork ribs (meaty), about 2-inch lengths (*ask butcher to cut)
1	daikon radish, about 1 ½ lbs
1 ear	corn, husk and silk removed
1 sheet	dried kombu, about 8" x 4"
1 piece	rock sugar, about thumb-sized
2 tsp	white peppercorns
10 cups	water
	salt to taste
¼ cup	chopped cilantro (optional)

1. Blanch pork ribs in boiling water for 5 – 10 minutes. Drain and rinse under cold water to remove any impurities. Place in a large stockpot.
2. Peel and cut daikon into 2-inch chunks. Cut corn into 1 ½-inch sections.
3. Add daikon and corn to stockpot. Use a pair of scissors to cut kombu into thin strips and add to stockpot.
4. Add sugar, peppercorns and water and bring to a boil over high heat. Reduce heat to low and continue to simmer until ribs are tender, 45 minutes - 1 hour. Season with salt; add cilantro before serving.