



## Thai hot n sour pork rib soup



**Prep time**  
10 minutes

**Cook time**  
1 hour  
10 minutes

1kg pork ribs, cut into riblets  
4 tablespoon fish sauce  
2 teaspoon sugar  
4 limes, juiced  
4 stalks of lemongrass  
5 kaffir lime leaves, torn  
1 bunch of coriander, roots and leaves roughly diced

70 grams galangal, thinly sliced  
6 garlic cloves, crushed  
5 small red chillies (or to taste)  
3 eshallots, thinly sliced

To Serve  
Chilli flakes  
Sliced spring onion

1. In a large pot, bring 1.5 litres of water and the ribs to the boil.
2. Add in the galangal, lime leaves, eshallots, garlic and lemongrass and simmer for one hour.
3. Add in the lime juice, fish sauce, sugar, chilli, coriander and simmer for an additional 10 minutes.
4. Serve in bowls topped with dried chilli, mint leaves, sliced spring onion and a wedge of lime.

Note: The chilli's in this dish can be adjusted to taste.