

# Vietnamese Pig Feet Soup with Potatoes & Carrots (Canh Gio Heo Khoai Tay Ca Rot)

Serves 4-6

## INGREDIENTS

### Pigs Feet

- 1-½ to 2 lbs pigs feet cut into chunks
- 1 tablespoon coarse sea salt (for cleaning)
- 2 tablespoons white vinegar (for cleaning)
- 1 large shallot (peel; roughly slice half for cleaning; finely dice remaining)
- 1-inch piece ginger (cut into coins and smash; for cleaning)

### Soup

- 3-4 cloves garlic (peel and dice)
- 2 tablespoons vegetable oil
- 1-½ quarts water
- 12 oz carrot (peel and cut into chunks)
- 1 lb potatoes (peel and cut into chunks)
- 2 tablespoons fish sauce
- 1 teaspoon sea salt
- 1 teaspoon mushroom or chicken bouillon powder
- ½ teaspoon granulated sugar
- 3-4 green onions (separate whites and greens)
- Sprinkle ground black pepper

## INSTRUCTIONS

1. Clean the pigs feet by scrubbing them with sea salt then toss in vinegar. Rinse well. Bring a medium-size pot to boil. Add ginger, shallots and pigs feet. Blanch for 5 minutes until impurities float to the top (about 5 minutes). Remove pig feet and rinse with cold water. Discard boiling liquid and solids.
2. In a medium size pot, heat oil. Add garlic, whites of green onions and remaining shallots. Pan fry until fragrant (about 30 seconds). Add blanched pigs feet. Toss in the aromatics for about 30 seconds. Add water. Simmer on low for about 45 minutes until pigs feet are soft and gelatinous
3. Add carrots and cook for an additional 5-7 minutes. Add potatoes and cook for an additional 4-6 minutes. Avoid overcooking as potatoes will turn to mush.
4. Season stock to taste with fish sauce, salt, bouillon powder, and sugar.
5. When ready to serve, garnish with scallions and a sprinkle of freshly ground black pepper.