

Lu guo (recipe of Yu Qing)

For 15 people ingredients:

- Pig feet cut in 5 pieces, about 18 pieces in total
- Beef 1 ½ kilo
- 3 pack chicken livers
- Two pots of water and boil, then add below herbes
- Cumin 小 xiao 茴 xiang 2 – 3 spoons



- Bay leaves (香 xiang 叶 ye) 5-6 leaves



- pepper corns (花 hua 椒 jiao 粒 li) 40-60 pieces



- Dried chili (辣 la 椒 jiao 皮 pi) 5-no limit some chili is good for flavor, but if you want a spicy dish, you could add as much as you want



- Star anise (八 ba 角 jiao) 5-6



- Black cardamon (草 cao 果 guo) 2



- Cinnamon (肉 rou 桂 gui) 2



- 白 bai 蔻 kou 3-5



- 白 bai 芷 zhi



- 砂 sha 仁 ren 2-3



- 萆 bi 拔 ba 2-3



- 4 Skin of oranges
- Ginger 7-10 big slides, green onion a lot.
- Dark soy sauce for color
- Light soy sauce
- Sugar 7-10 spoons. If you want to make spicy dish. It's better to take less sugar 5 spoons, but with more chilis

Preparations:

- Boil the pig feet and beef for more than 3 -5 hours (when the meat could easily separate with bones). if you could put it in the soup overnight, it will be better.
- One hour before serving add the chicken livers
- Use clean chopsticks to take meet out, waiting evaporation of water till the rest soup could be put in a container, froze it to use next time (could be used for around 5 times)