

TEOCHEW STYLE BAK KUT TEH 潮州肉骨茶



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- | | |
|--|------------|
| 1) Pork Ribs | Approx 1kg |
| 2) Garlic | 20 pcs |
| 3) Water | 1.8L |
| 4) Dark Soy Sauce | 1/2 tbsp |
| 5) Love, Afare
Teochew Style
Bak Kut Teh Spice | 1 sachet |

Instructions:

- 1) Rinse and drain pork ribs. Put aside.
- 2) Place water, Love, Afare Teochew Style Bak Kut Teh Spice, dark soya sauce and garlic in a pot and cook till it boils on high heat.
- 3) Place in pork ribs and continue to cook till it boils again.
- 4) Lower to medium heat and continue to cook for 35 minutes.
- 5) Turn off fire and simmer for another 20 minutes.
- 6) Ready to serve.



Tips:

Best paired with dark soy sauce
with cut chilli as dipping sauce