

## **Cambodian Sweet Soup**



### **Ingredients**

1. 3 cups water
2. 6 boiled eggs, peeled
3. 1 <sup>1</sup>/<sub>2</sub> pounds pork, cut into chunky cubes
4. Fish sauce
5. 5 tablespoons soy sauce
6. Pepper
7. Salt
8. 1 cup sugar
9. Bamboo shoots, rectangular, sliced thin

### **Method**

1. Bring water to rolling boil. Add soy sauce to make a dark brown color. Add fish sauce, pepper, salt to taste, and sugar. Add the boiled eggs to the soup. Boil for 15 minutes.
2. Add cubed pork and bamboo slices. Let boil on medium heat for about 30 minutes. The eggs should take on a brown color. Let soup simmer on low heat for about 2 to 3 hours.
3. Serve with a plate of rice. Ladle soup sauce over rice.