

## RECIPE: Kway Tiew Nahm Sai - Clear Noodle Soup

### Ingredients for stock

400 gr chicken or pork bones  
2 pieces medium sized radish, cut into chunks  
½ large onion  
1 liter water  
½ teaspoon salt  
½ teaspoon white pepper

### Ingredients for soup

100g rice noodles  
100g thin sliced chicken  
5 stalks morning glory  
1 handful beansprouts  
1 stalk Thai celery cut in 2 cm pieces  
1 handful grated carrots  
1 teaspoon crispy fried garlic  
1 teaspoon soy sauce  
1 pinch of salt  
½ teaspoon sugar

### Preparation of the stock

Take one liter of water and put on low flame, bring to boil and add chickenbones, garlic onion and pepper. Cook for half an hour.

### Preparation of the soup

Take ¼ cup of the freshly made stock and put in a pot. Bring to boil and add the sliced chicken, stir while boiling and add all the vegetables. Add noodles and add soy sauce, sugar and salt, let simmer until noodles are cooked.