

SIMPLE MO GUA (FUZZY MELON) SOUP

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 4-5 Servings

INGREDIENTS

6 cups chicken broth
8 dry black mushrooms

1 medium Mo Gua melon
(Fuzzy Melon)

2 cups warm water
(for soaking mushrooms)

DIRECTIONS

Step 1: Soak Mushrooms

Soak mushrooms in 2 cups of warm water for 1 hour or until fully softened.

Do not throw away the water.

As the mushrooms soak, they will flavor the water. Save water to add in soup later. Remove stem and slice mushrooms into small slices once they have softened.

Step 2: Prep Mo Gua Melon

Peel the melon with a vegetable peeler. Roughly slice into half moon shapes about 1/4-1/2 inch thick or to preferred shape that is not too thick.

Step 3: Boil Soup

Bring chicken broth to a boil. Add mushroom flavored water to the pot and reduce heat so that the soup is at a low boil. Add mushrooms and melon to the pot and cook at a low boil for 10-20 minutes until the melon is cooked to your desired doneness. I do mine for about 15 minutes.

Enjoy!

