

Lamb's Feet Soup Paca Corbasi



10 lamb's feet 1/3 cup flour 1/3 cup sunflower oil 4 garlic cloves 8 cups water 2 tsp salt

For Upper Side: 1 cup vinegar 1 garlic ball 1/2 tsp salt

Cut off the beginnings of the hair between the nails of the sheep in the feet. Hold the nail parts of the feet over heat for a while over low heat.

Put the prepared lamb feet into a deep bowl which is full of water. Ret them overnight.

The day after, pour the water away, which the feet stay in. Wash the feet well. Place them into the pressure cooker and add 4 garlic cloves and 8 cups of water on them. When the mixture reaches to the boiling temperature, cook it for 1 more hour at least. (You must boil the mixture in the pressure cooker definitely.)
The feet must soft to remove the bones. Then pour the mixture into a strainer, which is in a bowl. Pick the all of the meat, until removing all the bones in them. If the meat pieces seem big, pick them into small pieces.
Put the sunflower oil and flour into a pot, roast it over medium heat until the color of the flour darkens a little.
Add the strained broth of the feet over it totally. When the mixture reaches to the boiling temperature, add the picked feet pieces and salt in it also.

Cook the soup for 10 more minutes. Meanwhile, pound a ball of garlic with 1/2 tsp salt. Add vinegar on it and mix.

Fill the cooked soup into the bowls, pour 1 tsp of the mixture of garlic and vinegar all over each of the soup in the bowl.

Note: It is hard to digest the lamb feet because of the gelatin in it. Because of that, you must not eat it too much, although it is very tasteful.

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