

Buddha Jumps Over The Wall Soup (???)

Yield: 4 min
Total Time: 570 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-made-deer-stew-recipe>

Ingredients:

- 5 chicken stock US cup
- 2/3 pound pork lean
- 1 chicken silkie, we get it from the Chinese butcher
- 10 abalone fresh
- 1 1/8 pounds chicken feet
- 1 3/4 ounces dried scallops
- 2 slices ginger
- 4 cups herbs Chinese, we ask our Chinese herbalist to pack a packet
- 1 teaspoon Shaoxing rice wine
- 1 teaspoon salt or to taste
- 1 1/2 tablespoons chicken bouillon powder
- 2 deer dried, sinew, optional

Nutrition:

1. Calories: 970 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 335 milligrams
4. Fat: 29 grams
5. Fiber: 1 grams
6. Protein: 130 grams
7. SaturatedFat: 5 grams
8. Sodium: 2970 milligrams
9. Sugar: 23 grams

Thank you for visiting our website. Hope you enjoy Buddha Jumps Over The Wall Soup (???) above. You can see more 20 southern made deer stew recipe Taste the magic today! to get more great cooking

ideas.