INDONESIAN

Indonesian Short Rib Soup (Sop Iga)

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	**4**	**20 min**	**2 hr 15 min**	**Simmer**	**Braising ribs**

Ingredients

- 1 kg (2¼ lb) beef braising ribs, cut into 2-rib pieces
- 2 litres (8 cups) water
- 1½ tsp salt, plus more to taste
- 1 tbsp neutral oil
- 5 shallots, sliced
- 5 cloves garlic, sliced
- 1 tsp white pepper
- ¼ tsp freshly grated nutmeg
- 3 cloves
- 4 cm (1½ in) cinnamon stick
- 3 carrots, cut into chunks
- 3 potatoes, cut into chunks
- 2 tomatoes, quartered
- 2 celery stalks, sliced
- Fried shallots, sliced scallion and lime wedges, to serve
- Sambal and sweet soy sauce (kecap manis; or 2 tbsp soy sauce stirred with 1 tbsp brown sugar), on the side

Steps

1. Boil the ribs in water to cover for 5 minutes. Drain, rinse the ribs, and wash the pot.
2. Return the ribs to the pot with the 2 litres of water and the salt. Bring to a boil, then lower the heat to a gentle simmer, cover partly, and cook for 1 hour 30 minutes.
3. Meanwhile, heat the oil in a small pan over medium heat. Fry the shallots and garlic for 4 minutes until golden, then add the pepper, nutmeg, cloves and cinnamon for 30 seconds.
4. Stir the spice mixture into the soup. Simmer 15 minutes more.
5. Add the carrots and potatoes, and cook 20 minutes, until a knife slides in.
6. Add the tomatoes and celery and cook 5 minutes, until just tender. Skim off the fat on top, taste, and adjust the salt.
7. Serve in bowls topped with fried shallots, scallion and a squeeze of lime, with sambal and kecap manis for each person to add.

Notes

- **Clear broth:** the first blanching is what keeps it clean; do not skip it.
- **Variation:** fry the ribs after simmering for sop iga goreng, a popular dry-fried version.
- **Make ahead:** the broth keeps 3 days, or freezes 3 months; add the vegetables fresh when reheating, and bring it to steaming hot.
- **Slow cooker:** blanch the ribs, then cook with the water, salt and fried spices on low 8 hr or high 4 to 5 hr, adding the vegetables for the last 1½ hr (low) or 45 minutes (high).