

Cinnamon Soup – Pahlon

Begin by brining two bowls of water to a boil in your wok.

While heating water, combine and blend in your mortar:

- 1 T garlic
- 1 T whole black pepper
- 1 small hand cilantro root (or use stems of herb)

Once water boils, add the following and cook to soften:

- 1 T mashed spices from mortar
- Vegetables (sliced carrots, mushrooms, etc)

Continue cooking and add:

- ½ t molasses
- 1 t sugar
- 1 T soy
- 2 t chopped garlic (May used garlic in oil)
- Chinese five spice (to taste)

Boil all to increase flavor.

Add the following to taste to increase flavor:

- Lime
- Sugar
- Chili powder
- Soy

Serve with:

- Pre-soaked noodles
- Chopped green onion
- Sprouts
- Chopped celery leaves

