

## Oxtail Congee (Porridge)

<http://unihomemaker.com/2013/11/19/oxtail-congee/>

### *Ingredients:*

- 1/2 cup of cooked rice (day old rice works great here)
- 1 1/2 cups of oxtail soup (I shredded my oxtail meat and added into the porridge once it's done)
- scallion, finely chopped
- fresh cilantro, chopped
- white pepper

### *Preparation:*

In a small size pot (I used a 1.5 quart pot) combine cooked rice and oxtail soup. Bring the pot to a boil and then drop the temperature to low. Let it simmer for 20-30 minutes. By then, most of the broth will have been absorbed. Stir the porridge and see if the consistency is to your liking. If not, add more broth (Mine was fine with this measurement. Feel free to add more cooked rice or broth if want to make a bigger batch). Stir in some shredded oxtail meat and let it simmer for another 5 minutes. At this point, the porridge is ready. Check for seasoning. Add chopped scallions and cilantro and sprinkle some white pepper.