

# Recipe of the Week

## Grandma's Redclaw Broth



- 10 Whole Red Claw
- 1 Packet of Miso Soup
- 1 Carrot (Sliced)
- 1/4 Chinese Cabbage (Sliced)
- 1 Onion (Sliced)
- 1 1/2 Cups of Water
- 1 Tablespoon Olive Oil

Bring the water to the boil in a saucepan and then add the 10 whole red claw and the packet of miso soup.

Meanwhile heat the olive oil in a fry pan, and sauté the onion, carrot and chinese cabbage.

Add the onion, carrot and chinese cabbage to the red claw and miso soup broth and simmer for 5 minutes.

Season to taste if desired.