

## Jim Jum (Thai Hot Pot)

### Ingredients:

1. Water - 3 Cups
2. Sliced Galangal - 3 Slices
3. Lime Leaves - 3 pieces
4. Lemongrass(angled cut) - 4 Slices
5. Fish Sauce - 2 tbsp
6. Sugar - 1 tbsp
7. Other ingredients: Vegetable, Nappa, Water Spinach, Mung Bean Noodles, Eggs

### Directions:

1. Put water into the buckpot, and bring to boil
2. Add all the ingredients in, and wait till it boils again, and have the lemongrass and galangal's flavour
3. Once it boils, put the pork slice to rinse, and add any other ingredients into the pot

## Thai sauce

### Ingredients:

1. Fresh squeezed lemon juice - 2 tbsp
2. Fish sauce - 1 tbsp
3. Sugar - 1 tbsp
4. Minced Garlic - ½ tbsp
5. Minced chili - ½ tbsp (To make it spicer, add it to 1 tbsp)
6. Minced coriander - 1 tbsp

### Directions:

1. Mix all the ingredients
2. Stir it well till all sugar is gone. Ready to serve