



## Hot & Sour Soup

*From: SeattlePalate.com & Amy Winner*

*Serves: 4*

*Time to Prepare: 30 minutes*

3/4 cup thinly sliced shiitake mushrooms

1 teaspoon peanut or canola oil

2 teaspoons grated garlic

1 tablespoon grated fresh ginger

3 cups chicken stock

1 1/2 tablespoon soy sauce

1/2 pound extra firm tofu, drained & diced in 1/2" cubes

2 1/2 tablespoons cornstarch

1/3 cup rice wine vinegar (white vinegar may be substituted)

1 teaspoon dark sesame oil

1/2 - 1 teaspoon ground white pepper (freshly ground black pepper can be substituted)

1 egg, lightly beaten

1 cup bean sprouts, rinsed

2 scallions, thinly sliced

1. Heat peanut oil over medium heat in a medium-sized sauce pan. Add mushrooms, garlic, and ginger and saute - stirring frequently - until mushrooms have softened, 4 - 5 minutes. Do not let the garlic burn.
2. Add the chicken stock and 1 cup water and bring to a boil.
3. Add the soy sauce and tofu, and return to simmer. Simmer 5 minutes.
4. Mix cornstarch and 1/4 cup water in a small bowl to completely dissolve cornstarch. Whisk into soup, return to a simmer, stirring continuously until the soup has thickened, about 5 minutes.
5. Add vinegar, sesame oil, and pepper. Taste and adjust with additional vinegar and pepper.
6. Beat egg in a small dish, and slowly pour into the simmering soup, swirling the soup to evenly disburse the egg into ribbons.
7. Serve, garnished with bean sprouts and scallions.

*Notes: The hot and sour tastes of the soup come from the white pepper and vinegar. Start with the proportions above, and adjust to your individual tastes. If the soup is too hot, simply add more vinegar. If it is too sour, simply add more pepper.*