



Hot and Sour Soup

Serves 10-12

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- 1 ½ cups dried mushrooms (Champion Noir from Taiwan)**
- 2 quarts chicken broth**
- 4-5 Tbsp sugar**
- 2 Tbsp salt**
- 2 Tbsp black pepper**
- 2 Tbsp garlic powder**
- ½ cup vinegar**
- ¾ cup soy sauce**
- 1 ½ cups bamboo shoots**
- ¾ cup corn starch**
- 2 cups water**
- 3 eggs, beaten to blend**
- ½ pound medium tofu, chopped into small blocks**
- 1 Tbsp sesame oil**
- 3 green onions, chopped**
- 3-4 slices fresh, peeled ginger root, ¼ inch thick**

Soak the dried mushrooms in lots of water for 3 hours. They will soak up the water, so add water as needed until they soften and expand. Set aside. In a large pot; pour in chicken stock; heat over high heat. Add sugar, salt, black pepper, garlic powder, vinegar, and soy sauce. Add bamboo shoots and mushrooms. Place 1 cup of cornstarch in large measuring cup. add 2 cups of cool tap water, stirring constantly until cornstarch dissolves. Add cornstarch mixture to hot soup, stirring constantly. Pour the eggs in a circle into the hot soup, immediately swirl the eggs around three times with a spatula or spoon in the circle to cook and distribute the egg throughout the soup. Add tofu, sesame oil, green onions, and ginger root. When tofu softens and rises to the top, the soup is ready to serve. Makes approximately one gallon.