

From the kitchen of David and Jennifer Deaven

sid: hot_and_sour.v 1.4 2017/08/31 15:12:49 deaven Exp \$

Servings: 4

6. Add (F), stir, and serve.
5. Beat (E) and pour in thin stream into soup. Wait 30 seconds and stir.

Soup/Hot And Sour

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- A: 4C chicken stock
B: 3T soy sauce
1/4C chicken or pork
1/2C mushrooms, chopped (optional: add wood ear)
1/2T red pepper paste or fresh peppers
1C tofu, diced small
1/3C bamboo shoots
C: 1/4C vinegar
D: 2T cornstarch
2T water
E: 1 egg, beaten
F: 2 green onions
few drops sesame seed oil
1. Bring (A) to simmer in soup pot.
 2. Add (B) and simmer 5 minutes.
 3. Add (C) and simmer 5 minutes.
 4. Mix (D) and mix well. Add to soup and stir until thickened.



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