

Hot and Sour Soup

Ingredients

5 T Cornstarch (plus 1 teaspoon)

10 Dried Chilis (kept whole)

3 oz Pork Loin (julienned)

1/2 c Dried Wood Ears (soaked)
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1/4 c Bamboo Shoots (julienned)

2 Green Onion (sliced)

1/2 t White Pepper

1 T Soy Sauce

1 T Sriracha

1/4 t Sugar

1/2 c Water

1/2 t Vegetable Oil

1 t Rice Wine

1/4 c Dried Shiitake Mushrooms

1/2 c Firm Tofu (cubed)

2 Eggs

8 c Chicken Broth

2 t Dark Soy Sauce

1 t Sesame Oil

1/2 c Black Vinegar

0 ds Salt

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Instructions

1. Mix 5 tablespoons cornstarch with water and use a spoon to stir until completely dissolved.
2. Place pork into a bowl with the last teaspoon of cornstarch, rice wine, dash of salt, and oil. Stir it all together.
3. Soak the wood ears and mushrooms for an hour or two until hydrated. Once they're ready, slice the mushrooms and give the wood ears a rough chop.
4. In a small bowl beat the two eggs and set aside.
5. In a large pot add chicken broth and bring to a boil then add the pork. Stir to ensure the slices are not clumped together. Skim off any foam that floats to the top about 3 minutes.
6. Add the chili pepper, white pepper, sriracha, and both soy sauces. Add the wood ears, mushrooms and bamboo shoots and bring the soup to a simmer. Add the tofu, sesame oil, vinegar, and sugar and stir. Add dash of salt to taste.
7. Remix your cornstarch slurry so it's all combined. Bring the mixture to a simmer and use your ladle and stir the soup at the center of the pot in a circular motion while slowly pouring the cornstarch slurry.

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8.Keep the soup simmering and use the same technique with the beaten eggs. Simmer for an additional minute then add green onions, stir and serve.