

Hot and Sour Soup

By Marie Otadgad

Ingredients

6	cups	chicken broth
8	pieces	Shiitake mushroom, sliced thinly
½	cup	bamboo shoots
½	pkg	firm tofu, thin sliced
1	cup	carrot, julienne
¼	cup	soy sauce
1	tsp	sugar adjust according to your taste
1	T	sriracha hot sauce adjust to your liking
1	tsp	white pepper
¼	cup	white vinegar add an additional if you like more sour
1	T	sesame oil
2	T	corn starch + ¼ cup water
2		eggs beaten
2		green onions, sliced Salt to taste

Directions

Slice the tofu, carrot and mushrooms. Set aside.

In a large pot, boil 6 cups of chicken broth on medium-high heat. Once the broth is boiling, add the mushrooms, carrot, tofu, and bamboo shoots. Cook for 5 minutes.

While the soup is cooking, beat two eggs and set aside. Make corn starch slurry by mixing 2 tablespoons of corn starch with ¼ cup water and set aside.

Start adding flavor to the soup. Add soy sauce, sugar, siracha hot sauce, white pepper, white vinegar, and sesame oil. Mix everything together and cook for 5-7 minutes.

Mix cornstarch slurry and slowly add in to the soup. Continue to stir while adding.

Add beaten eggs to the soup and continue to stir while adding. Add salt if needed. Serve while hot. Hope you enjoy.