

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(6) Hot and Sour Soup

5 oz chicken, sliced thinly
5 oz tofu, cut into strips
2 oz wood fungus, cut into strips
2 oz bamboo shoots, cut into strips
1 egg, scrambled, cooked and pressed thin, sliced into strips
1 green onion, flaked
6 snow peas, cut into strips
1 ½ teaspoons white pepper
4 tablespoons vinegar
3 tablespoons dark mushroom soy sauce
1 teaspoon sugar
1 package of tofu, cut into strips
1 teaspoon sesame oil
4 cups soup stock
1/2 cup cornstarch solution

1. Heat soup stock in a soup pot with all the above ingredients except the cornstarch solution. Add soy sauce to darken soup. Add pepper, vinegar, salt and sugar to taste.
2. Adjust seasoning accordingly. When the chicken is thoroughly cooked the soup is ready. Add cornstarch solution to thicken soup slightly.

Kwan's comment: For the hot and spicy food eaters, this is a good starter for having Chinese dinner.