

Hot and Sour Soup



Perfect for a Cold fall day or just for a dose of Comfort. This tangy and savoury soup makes a nutritious and satisfying meal!

Serves 4-6

Ingredients

- 6 cups chicken broth
- 1 (8 oz.) can bamboo shoots, drained and finely chopped
- 1 cup cooked chicken, shredded
- 1 cup shitake mushrooms, thinly sliced
- 1 cup firm tofu, pressed until drained and chopped into strips
- 3 cloves garlic, minced
- 2 eggs, lightly beaten
- 1/2-inch piece ginger, grated
- 2 tablespoons soy sauce
- 2 tablespoons red wine vinegar
- 2 tablespoons cornstarch
- 1 tablespoon chili sauce
- 3 teaspoons brown sugar
- black or white pepper, to taste
- green onions, finely chopped, garnish

Heat chicken broth over medium-high heat in a large stock pot until warmed through.

Add chicken, mushrooms, tofu and bamboo shoots, then stir in ginger, soy sauce, red wine vinegar, chili paste, brown sugar and white pepper.
Let mixture simmer for 5 minutes.

In a small bowl, whisk cornstarch into 2 tablespoons cold water to create a slurry. Once mixture is smooth, gradually stir it into soup.
Cook for another 5-8 minutes, or until soup is thickened.

Take your beaten eggs and slowly pour them into soup. Stir gently and cook for 30 seconds.

Ladle soup into serving bowls and garnish with green onion and more pepper.
Serve hot and enjoy!