

Hot and Sour Soup

Chinese · Soup · Easy · 25 min total · Serves 4

Classic Chinese soup with silky egg ribbons, tofu, mushrooms, and bamboo shoots.

Ingredients

- 6 cups chicken or vegetable broth
- 0.5 lb tofu (cubed)
- 0.5 cup wood ear mushrooms (soaked, sliced)
- 0.5 cup bamboo shoots (sliced)
- 3 tbsp rice vinegar
- 2 tbsp soy sauce
- 1 tsp white pepper
- 2 beaten eggs
- 2 tbsp cornstarch (slurry)

Method

1. Bring broth to simmer. Add tofu, mushrooms, bamboo shoots.
2. Add vinegar, soy, pepper. Simmer 5 min.
3. Slowly drizzle in egg while stirring for ribbons.
4. Add cornstarch slurry to thicken. Serve hot.

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