

HOT AND SOUR SOUP

- * 4 or 5 dried mushrooms
- 4 oz, chicken breast, pork or tofu
- * oz. Bamboo shoots
- * 2 ½ to 4 cups broth, chicken or vegetable
made from powdered broth mix
- minced shredded scallions
- minced shredded spinach, optional
- * 1 tblsp rice wine
- * 1 tblsp lite soy sauce
- * 2 tblsps rice vinegar
- * few drops toasted sesame oil
- * 2 tblsps corn flour
- * crushed red pepper flakes
- * white pepper to taste
- * salt to taste

Soak the mushrooms in water until soft (this may be done several hours before making soup).

Shred fine the chicken, pork or tofu, squeezed mushrooms with stem removed, and the bamboo shoots.

Bring the stock to a boil and cook 2 minutes. Add the shredded ingredients and cook 1 minute in the broth.

Add the rice wine, soy sauce, rice vinegar and sesame oil. Thicken with the corn flour paste and add a few shakes of the red pepper to taste. Serve immediately.

* Available at The Country Gourmet

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