



HOT AND SOUR SOUP (serves 4)

Ingredients:

- 1/2 gallon fresh chicken stock
- 1 egg, beaten
- 4 oz julienne bamboo shoot
- 4 oz chopped water chestnut
- 2 oz julienne shiitake mushroom
- 1 tbsp white pepper
- 2 oz vinegar
- 1/2 tsp sesame oil
- 1/4 pieces tofu, cut into small cubes
- salt and hot pepper to taste
- cold mixture of 1/2 tbsp
cornstarch to 1/2 cup water

In a stock pot, simmer fresh chicken stock in medium heat. Add bamboo shoot, water chestnut and shiitake mushroom and simmer for another 15 mins.

Add white pepper, vinegar, salt and hot pepper. With a whisk, add cornstarch mixture slowly. Then add beaten egg, tofy pieces and sesame oil. Serve immediately.