

HOT AND SOUR SOUP

Makes 4 servings
Vegetarian option

INGREDIENTS

- 8 cups chicken or vegetable stock (8 cups water, 4 boullions)
- 8 ounces mushrooms thinly-sliced with stems discarded
- 1/4 cup rice vinegar, or more to taste
- 1/4 cup reduced-sodium soy sauce
- 2 teaspoons ground ginger
- 1 teaspoon chili garlic sauce
- 1/4 cup cornstarch
- 2 large eggs, whisked
- 4 green onions (scallions), thinly sliced
- 1 teaspoon toasted sesame oil
- salt and pepper
- large bunch spinach, arugula or watercress

INSTRUCTIONS

1. Set aside ¼ cup of the stock for later use.
2. Add the remaining 7 ¾ cups chicken or vegetable stock, mushrooms, bamboo shoots (if using), rice wine vinegar, soy sauce, ginger and chili garlic sauce to a large stock pot, and stir to combine. Heat over medium-high heat until the soup reaches a simmer.
3. While the soup is heating, whisk together the ¼ cup of stock (that you had set aside) and cornstarch in a small bowl until completely smooth. Once the soup has reached a simmer, stir in the cornstarch mixture and stir for 1 minute or so until the soup has thickened.
4. Continue stirring the soup in a circular motion, then drizzle in the eggs in a thin stream (while still stirring the soup) to create egg ribbons. Stir in half of the green onions, and sesame oil. Then season the soup with salt and black pepper to taste. If you'd like a more "sour" soup, feel free to add in another tablespoon or two of rice wine vinegar as well. Or if you'd like a spicier soup, add in more chili garlic sauce.
5. Serve immediately, garnished with the extra green onions and spinach.

