

Hot and Sour Soup

(Quadruple Batch)

Ingredients

- 16 shitake mushrooms
- 1 cup dried fungus
- 1 lb. lean pork, cut to fine julienne
- 2 tsp. salt
- 1 1/3 tbl. corn starch
- 2 tbl. peanut oil
- 2 cups bamboo shoots, cut to fine julienne
- 24 cups chicken stock
- 1/2 cup light soy sauce
- 2 tsp. pepper
- 12 oz red wine vinegar
- 1/2 cup cornstarch dissolved in 1 cup cold water
- 2 pkg. Tofu, cut in small squares
- 8 eggs, beaten
- 1/4 cup sesame seed oil

Instructions

- Soak mushrooms and fungus in hot water for several hours.
- Remove and drain.
- Cut to fine julienne.
- Mix pork with salt and cornstarch.
- Stir-fry in peanut oil.
- Bring stock to boil.
- Add mushrooms, fungus, pork and bamboo shoots.
- Stir well.
- Add soy sauce, pepper, and vinegar.
- Stir well.
- Add cornstarch mixture.
- Stir well.
- Add tofu.
- Stir constantly while bringing mixture back to boil.
- Beat eggs in a separate mixing bowl.
- Turn heat to simmer for soup.
- Add eggs and stir for 30 seconds.
- Add sesame seed oil.
- Simmer uncovered for several hours