

HOT and SOUR RICE SOUP: (Serves 6)

Ingredients

- 6 dried black mushrooms (soaked, drained and sliced thin)
- 5.5 C broth
- 1/4 lb boneless pork (cut into matchsticks)
- 1/2 C slivered Bamboo shoots
- 1/2 small carrot (cut into matchsticks)
- 1.5 C rice, cooked
- 1/4 C rice or white vinegar
- 2 T cornstarch
- 2 T soy sauce
- 2 T water
- 1/2 t white pepper
- 1 egg, beaten
- 1 t sesame oil
- 2 green onions, thinly sliced
- 1/2 t hot pepper sauce

Instructions

1. In 4-quart Dutch oven, heat broth to boiling on medium heat.
2. Add pork, mushrooms, bamboo shoots, and carrots. Cook 3 minutes.
3. Add rice, vinegar, soy sauce, white pepper, sesame oil and hot pepper sauce.
4. Return to a boil, reduce heat, and simmer 3 minutes.
5. In a cup, stir together cornstarch and water until smooth.
6. Gradually stir it into the soup. Cook until slightly thickened.
7. Remove from heat. Gradually add egg in a steady stream, stirring constantly.
8. Garnish with green onion.

Courtesy Richard Izzo's Public Domain recipe archive

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