

Hot and Sour Soup



PREPARATION TIME
20 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
egg rolls



Asian sesame oil, made from toasted sesame seeds, can give homemade Chinese food that distinctive restaurant-quality flavor.

Buy the smallest, least costliest bottle since very little oil is needed.

SHOPPING LIST

- dried mushrooms • soy sauce
- pork • chicken broth
- sesame oil • green onions

ON HAND

- white vinegar • cornstarch
- egg

Hot and Sour Soup

INGREDIENTS

- 1 cup hot water
- 1/4 cup dried mushrooms or 1/2 cup sliced fresh mushrooms
- 5 tablespoons white vinegar
- 3 tablespoons soy sauce
- 4 tablespoons cornstarch, divided
- 8 ounces lean pork, shredded or ground
- 3 tablespoons water
- 4 cups chicken broth
- 1 egg
- 1 tablespoon Asian sesame oil
- 2 green onions, thinly sliced

SERVES 4

COOKIN' Express

• Use the microwave to speed up the mushroom soaking process. Place the mushrooms and water into a microwave-safe bowl. Microwave on MEDIUM for about 2 minutes. Let stand for 5 minutes.

Make Ahead

You can prepare this soup up to 24 hours ahead. Reheat just before serving.

VARIATION

For a delicious nutty taste without the sesame oil, substitute 1 tablespoon toasted sesame seeds.

1 Pour hot water over mushrooms in a small bowl; soak until softened, about 20 minutes. Remove mushrooms; strain and reserve liquid.



2 Meanwhile, combine vinegar, soy sauce, 1 tablespoon cornstarch and pork in a small bowl. Blend remaining cornstarch and water in another small bowl. Bring soup to a boil in a large pot.

3 Reduce heat to medium-low. Add reserved liquid and mushrooms to soup. Simmer for 3 minutes. Add pork mixture. Simmer until pork is no longer pink, about 2 minutes.



4 Stir cornstarch mixture into soup. Cook until thickened, about 3 minutes. Add egg to soup, stirring until set, about 1 minute. Remove pot from heat. Drizzle oil over soup. Top with green onions.