

Chinese Hot and Sour Soup

Ingredients

- 8 cups chicken broth or fresh homemade stock (add salt to taste)
- 8 oz. of Shiitake or Baby Bella mushrooms, washed, cleaned, and sliced thin
- $\frac{1}{4}$ cup rice vinegar
- $\frac{1}{4}$ cup soy sauce
- 1tsp white or cane sugar
- $\frac{1}{4}$ cup corn starch whisked into 1 cup of the chicken broth
- 2 teaspoons of freshly ground ginger root
- 1 tsp Hoy Fong chili garlic sauce
- 1tsp fine diced fresh garlic
- 3 whole eggs whisked in a bowl
- 5 whole green stick onions sliced thin on a bias
- $\frac{1}{2}$ tsp roasted sesame oil
- Kosher salt and white pepper (add to taste)

Method

Step 1

Set aside 1 cup of the chicken broth for the corn starch slurry.

Step 2

In a large pot, add the remaining chicken broth, mushrooms, onions, chili sauce soy sauce, rice vinegar, ginger, garlic, and sugar. stir to combine and put over medium high heat until a simmer is reached.

Step 3

Once a simmer is achieved, mix the corn starch into the cup of cold chicken broth until blended.

Step 4

Stir in the corn starch slurry and mix well until the soup comes back to a high simmer.

Step 5

Using a whisk, slowly pour the egg mixture over the whisk into the soup to form ribbons, slowly stir the eggs in and heat till a low simmer.

Step 6

Stir in the sesame oil along with salt and white pepper to taste.

Step 7

Garnish with fresh chopped scallions and serve hot. Add more rice vinegar if you want a more sour taste or more chili sauce if you like more heat.

Deep Fried Deviled Eggs

Most deviled egg recipes are similar, however this method brings them to another level of flavor and texture. Enjoy everyone!

You will need:

1 large pot for boiling
1 large pot for deep frying or use a deep fryer set to 350 degrees
Rubber Spatula
Bowl for ice bath
Wire whisk
12 hard boiled eggs
4 raw eggs
All purpose flour
Panko bread crumbs
Mayonnaise
Sweet pickle relish
Dijon mustard
Yellow mustard
Hot sauce
Cayenne pepper powder or smoked paprika
Cooking oil (Vegetable oil)
Kosher salt and ground black pepper
Piping bag or large zip-lock baggie
1 small bunch or flat leaf parsley
3 medium size bowls or Tupperware for a breading station setup
1 large bowl for egg yolk mixture
Mesh strainer or slotted spoon for removing eggs from the oil
Small sheet pan to hold the coated eggs before frying
Several paper towels

Ingredients:

- 12 hard-boiled eggs, peeled
- 2 cups AP flour
- 4 eggs whisked until combined smooth
- 3 cups panko breadcrumbs
- Oil, for frying 350 degrees
- 5 tablespoons mayonnaise
- 2 tablespoons pickle relish
- 1 tablespoons mustard
- 1.5 tablespoon2 Dijon

- 1 teaspoon hot sauce
- salt, to taste
- 1 small bunch or flat leaf parsley chopped very fine for top of egg yolk mixture
- Cayenne pepper powder or smoked paprika sprinkled on top

Method to hard boil eggs:

1. First gather 12 eggs and a large pot.
2. Fill it with water to cover 2 inches over the eggs and add 1 tablespoon of white vinegar.
3. Turn the heat on high and wait for it to boil then cover the pan with a lid, remove from the heat and let sit for 12 minutes.
4. Prepare an ice bath with a bowl, water and ice cubes.
5. After 12 minutes, remove the eggs from the pot and place them in the water bath for several minutes until cooled down.
6. Take the eggs out and remove all the shells from the eggs, either by hand or use a glass with about 1 inch of water in it, cover and shake.
7. Place the eggs into cold water until ready to use.

Method

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Once a simmer is achieved, mix the corn starch into the cup of cold chicken broth until blended.

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Step 6

Stir in the sesame oil along with salt and white pepper to taste.

Step 7

Garnish with fresh chopped scallions and serve hot. Add more rice vinegar if you want a more sour taste or more chili sauce if you like more heat.