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
- ¼ cup rice vinegar
- ¼ cup soy sauce
- 1tsp white or cane sugar
- ¼ 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
- ½ 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.