

Dragon's Tongue Hot and Sour Soup

Submitted by Peggy Thompson

serves 8-10

Ingredients

10 cups chicken broth
2-4 tsp chili paste with garlic
4-6 Tbsp light rice vinegar
2 Tbsp dark rice vinegar
1 tsp sugar
2-3 Tbsp minced garlic
1 Tbsp fresh ginger, minced
2-3 Tbsp soy sauce, low sodium
½ cup dried mushrooms, soaked, trimmed and cut in strips
½ cup cloud ears, treated as above
½ cup lily buds, soaked, trimmed and tied in knots
½ cup bamboo shoots, rinsed and julienned
2 oz. bean thread noodles, soaked and cut in 2-inch lengths
1 Tbsp cornstarch
3 Tbsp rice wine or dry sherry
12 oz. pork loin, cut in thin strips
1 cup fresh bean sprouts, rinsed
1 cup firm tofu, drained and cut in cubes
1 tsp sesame oil
Sliced scallions for garnish

Directions

1. Heat the stock. Add chili paste with garlic, vinegars, sugar, garlic, ginger and soy sauce. Stir in mushrooms, cloud ears, lily buds, bamboo shoots and bean thread noodles and bring to simmer.
2. Combine rice wine/sherry with corn starch and add along with pork and bean sprouts. Cook, stirring over medium heat for about 1 minute.
3. When soup is slightly thickened, pork will be done. Correct seasonings with more vinegar and/ chili paste with garlic as needed. Carefully fold in tofu and sesame oil. Garnish with scallions and serve immediately.