

# Hot and Sour Soup

Recipe Courtesy of Emeril Lagasse



Prep Time:	--	Level:	Serves:
Inactive Prep Time:	--	Easy	10 servings
Cook Time:	--		

## Ingredients

- 2 ounces dried wooden ear mushrooms
- 1 cup hot water
- 2 tablespoons vegetable oil
- 1/2 pound lean pork, julienned
- Salt
- Freshly ground black pepper
- 4 ounces straw mushrooms, washed, trimmed and sliced
- 4 ounces bamboo shoots
- 6 ounces bean curd, shredded
- 2 quarts chicken stock
- 1/3 cup cornstarch
- 1/2 cup water
- 1/4 cup soy sauce
- 1/4 cup rice wine vinegar
- 4 eggs, beaten
- 1/2 cup chopped green onions, green part only
- Chili Oil, to taste

## Directions

Soak the mushrooms in the warm water for 30 minutes. Drain and julienne the mushrooms. In a wok, over medium heat, add the oil. Season the pork with salt and pepper. When the oil is hot, add the pork and stir-fry for 2 minutes. Add the straw mushrooms, bamboo shoots, bean curd, and wood ear mushrooms. Season with salt and pepper. Saute for 2 minutes. Add the stock and bring to a boil. Reduce to a simmer and cook for 5 minutes. Dissolve the cornstarch in the water. Stir the cornstarch mixture into simmering liquid. Bring the liquid back to a boil and cook for 2 to 3 minutes. Reduce the heat to a simmer and add the soy sauce and rice wine vinegar. In a wide circle, stir in the beaten eggs. Stir gently until the eggs are cooked. Reseason with salt and pepper. Stir in the green onions. Ladle into bowls and serve warm. Pass the chili oil at the table, encase any one needs some heat.