

# Hot and Sour Soup

**Category:** Soup

**Servings:** 4

**Rating:** 10

**Source:** Cook's Illustrated, January/February 2006

## Description:

Tastes great the next day!

## Ingredients:

tofu	6 ounces, medium firm
soy sauce	4 tablespoons
sesame oil	1 teaspoon
cornstarch	3 1/2 tablespoons
pork loin	6 ounces, trimmed of fat
egg	one
chicken broth	6 cups, low sodium
bamboo shoots	1 cup from a 5 ounce tin of sliced shoots
shiitake mushroom	4 ounces, stems removed, sliced 1/4" thick
red wine vinegar	1 tablespoon
balsamic vinegar	1 tablespoon
chili oil	2 teaspoons
white pepper	1/2 teaspoon
green onion	3, sliced thinly

## Instructions:

Drain the tofu and set a plate with a heavy weight on top of it for 15 minutes. Drain off the resulting liquid and dice the tofu into 3/8" dice.

Cut the pork into 1" by 1/4" matchsticks and marinate it for 15-30 minutes in a whisked mixture of 1 tablespoon of soy sauce, the sesame oil, and 1 teaspoon of cornstarch.

Combine 3 tablespoons of cornstarch and 3 tablespoons of water in a bowl and reserve. Mix 1/2 teaspoon of cornstarch with 1 teaspoon of water and whisk in the egg. Cut the bamboo shoots slices in half lengthwise and blanch them in boiling water for 2 minutes to remove the tinned taste.

Bring broth to a boil over medium-high heat. Reduce heat to medium and add the mushrooms and bamboo shoots. Simmer until the mushroom slices are tender, about 5 minutes. Add the tofu and pork and simmer until the pork loses its pinkness, about 2 minutes. Stir the cornstarch mixture to recombine it and add it to the soup, stirring until it has incorporated. Increase heat to medium-high

and stir until the soup has thickened and has a velvety texture, about 2 minutes. Stir in the vinegars, chili oil, pepper, and 3 tablespoons of soy sauce and turn off the heat. Let it cool for about 5 minutes.

Without stirring the soup, use a soup spoon to slowly drizzle very thin streams of egg onto the surface of the soup in a circular motion. Let the soup sit for 1 minute and then turn on the heat to medium-high. Bring to a gentle boil and remove from the heat. Ladle into bowls and serve with a sprinkling of green onion.