

Tim Farmer's Country Kitchen

HOT AND SOUR SOUP

*2 boneless pork chops
28 ounces chicken broth
5-6 thin sliced cuts of onion
5-6 thin sliced pieces of green peppers
2 tablespoons soy sauce
¼ cup carrots thinly sliced
½ cup bamboo shoots
¼ cup water chestnuts
3-5 ounces shitake & oyster mushrooms
¼ cup celery leaves and thin sliced stalk
1 heaping teaspoon chili paste
3 tablespoons rice wine vinegar
4 ounces tofu
Dash of Worcestershire
Green onion for garnish*



Brown pork chops and remove. Slice all ingredients in thin strips. Add Chicken broth and all ingredients to pot and stir to combine. Cook until vegetables are desired doneness. Garnish with green onion.

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