

TIM FARMER'S COUNTRY KITCHEN

HOT AND SOUR SOUP

*28 ounces chicken broth
1/2 tablespoon chicken bouillon
1/4 green pepper, cut in slices
1/4 onion, cut in slices
Bamboo shoots, sliced thin
1/2 teaspoon red pepper flakes
2 tablespoons soy sauce
1 1/2 cups mushrooms
Water chestnuts
1 carrot, julienne cut
Dash grated ginger
1/2 block tofu, bite-sized pieces*

*3 tablespoons rice wine vinegar + 3 tablespoons corn starch
1 egg*

Add all ingredients to pot and cook over low boil. Once veggies are cooked to your liking, mix together rice wine vinegar and corn starch until smooth. Slowly pour into soup while stirring to thicken. Beat egg in small dish and slowly drizzle into soup while stirring. Garnish with green onion and cilantro.

