

TIM FARMER'S COUNTRY KITCHEN

HOT & SOUR

*6 cups chicken broth
1/2 teaspoon ginger
Bamboo shoots, sliced thin
1/2 teaspoon red pepper flakes
1/2 teaspoon white pepper
1/4 cup white vinegar
1 teaspoon brown sugar
1 chicken bouillon cube
1 1/2 teaspoons sesame oil
2 tablespoons soy sauce
Duck pieces
2 green onions (white part), chopped
1/2 large carrot, julienned
1 cup puff ball mushroom cubes
5-6 shiitake mushrooms, sliced*



Add all ingredients to a large pot and simmer for 15-20 minutes.

*Cornstarch slurry
1 egg*

Mix together equal parts cornstarch and water and add to soup to thicken. In small bowl, whisk egg and slowly pour into soup while stirring to make “ribbons”.