

CHINESE HOT AND SOUR SOUP  
Vegetarian, Vegan if egg is omitted  
Serves 6-8

INGREDIENTS:

Step 1:

2 qts Vegetable Broth  
1 can Water Chestnuts  
1 can Bamboo Shoots  
1 can Baby Corn  
1 can Straw Mushrooms, whole  
1/2 brick Extra Firm Tofu  
2 Celery Stalks, finely chopped  
1 Scallion, finely chopped  
2 cloves Garlic, minced  
1 tsp Ginger, fresh ground  
1 cube Telma® Beef-flavored  
Boullion

Step 2:

1/2 tsp Cayenne Pepper  
5 Tbsp Wine Vingar  
1 tsp Lemon Juice  
3 Tbsp Corn Starch  
1 Egg, mixed thoroughly  
1/2 Tbsp Gravy Browning Liquid  
(Optional)

PROCEDURES:

Step 1:

- Cut Tofu into 1/4" cubes.
- Combine all ingredients in large soup pot and simmer until veggies are tender.

Step 2:

- Continue to simmer.
- Add Pepper, Vinegar, Lemon Juice\*\*
- Dissolve corn starch in cold water and add to soup, while stirring constantly, until thickened.
- Add browning liquid.
- Dribble in egg while stirring.
- Turn off heat and serve

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\*\*The proportion of vinegar, lemon juice and cayenne pepper should be adjusted to taste. It is advisable to use less cayenne and let your guests add more if desired.