

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

PROCEDURES:

Step 1:

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

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)

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

**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.