

# Hot and Sour Soup

4 Dried black mushrooms  
1/4 Cup dried fungus  
1/2 Cup lean pork  
1/2 Cup bamboo shoots  
1/2 Tsp. salt  
1 Tsp. cornstarch  
2 Tbsp. oil  
6 Cups chicken stock  
2 Tbsp. light soy sauce

1/2 Tsp. pepper  
3 Tbsp. vinegar  
2 Tbsp. cornstarch dissolved in  
1/4 cup water  
2 pieces bean curd, cut into strips  
2 eggs, beaten  
1 Tbsp. sesame seed oil  
2 Scallions, cut into 1-inch lengths

- 1) Soak mushrooms and fungus separately in boiling water 3-4 hours or overnight. Remove stems from mushrooms and woody parts from fungus.
- 2) Separately cut mushrooms, fungus, pork and bamboo shoots to fine julienne.
- 3) Mix pork, salt and cornstarch in bowl. Stir-fry pork in heated oil.
- 4) Bring stock to boil in pot. Add mushrooms, fungus, pork and bamboo shoots. Stir constantly.
- 5) Add soy sauce, pepper and vinegar. Thicken with dissolved cornstarch, stirring constantly over moderate heat.
- 6) Add bean curd. Bring to boil.
- 7) Turn off heat, Add eggs. Stir quickly 30 seconds, add sesame seed oil.

