

SICHUAN HOT & SOUR SOUP

Ingredients:

1/4	lb	100	g	pork
3 or 4	ea			Chinese dried mushrooms, soaked
2	Tbs	30	ml	bamboo shoots
1	cake			tofu
1	ea			scallion or green onion
1	slice			ginger root, peeled
2	Tbs	30	ml	Sichuan preserved vegetables
2	Tbs	30	ml	wooden ear fungus, soaked
2	ea			eggs
2	tsp	10	ml	salt
2.5	Tbs	40	ml	corn starch
1	Tbs	15	ml	soy sauce
2	Tbs	30	ml	vinegar, white
5	cups	1.2	l	stock, chicken

Garnish

Sichuan pepper, freshly ground
sesame seed oil
Chinese parsley (fresh coriander)

Procedure:

Cut pork into thin shreds the size of wooden matches and mix with 1/2 tsp (2 ml) salt and 1/2 tbs (10 ml) corn starch. Soak the dried ingredients in warm water to rehydrate. Cut mushrooms, bamboo shoots, bean curd, scallion, ginger root, Sichuan preserved vegetables, and wooden ear fungus into strips the same size as the pork.

Bring stock to a boil and put in the pork followed by all of the other chopped ingredients except the scallion. Cook for 2 minutes. Add soy sauce, vinegar, remaining corn starch mixed with a little water, and stir.

Beat the eggs and pour slowly as a fine thread into the bubbling stock. Add the scallion.

Pour the soup into a large serving bowl, add 1 tsp (5 ml) sesame seed oil, pepper, and finely-chopped Chinese parsley.

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