

Hot and Sour Soup

- 2 cans of beef broth
- ¼ lb pork shreds
- 6 dried black mushrooms
- 10 pieces of dried wood ears (moo shu)
- 10 pieces of dried tiger lily buds
- 4 green onions shredded, white and green separated
- ½ to 1 lb of firm tofu sliced into ¼ x ¼ x 1" pieces
- ¼ C shredded bamboo shoots (optional)
- 1 egg, beaten
- 1 Tbs cornstarch mixed with 3 Tbs cold water
- 1 ½ tsp hot bean paste
- 2 Tbs soy sauce
- 3 Tbs rice vinegar
- ½ tsp sugar
- 1 tsp ground white pepper
- ½ tsp crushed Szechwan flower pepper
- 2 tsp sesame chili oil

Reconstitute the mushrooms, wood ears and tiger lily buds in a bowl, covering them with boiling water. Let stand for 15 minutes. Remove and squeeze dry. Shred each into strips, discarding any hard parts. Cut the lily buds in half and set all aside.

In a hot wok with 1 Tbs peanut oil, stir fry the pork, green onion white parts and hot bean paste until the pork is cooked. Add the soy sauce, mushrooms, wood ears, lily buds and bamboo shoots, and stir fry for a few seconds. Add the beef broth, sugar, white pepper, flower pepper, and vinegar. Bring to a boil.

Add the cornstarch slurry mixing well. Add the bean curd and mix gently. While stirring, run the beaten egg down a pair of chopsticks into the swirling soup. Turn off the heat, add the sesame chili oil and the green parts of the green onion. Garnish with cilantro or more green onion parts.