

Hot and Sour Soup with Pork

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Ingredients

6 Tbs. soy sauce
3 Tbs. Worcestershire sauce
2 Tbs. rice vinegar
1 Tbs. Asian sesame oil
1/2 tsp. chili paste
1 Tbs. cornstarch
1 tsp. sugar (optional)
2 Tbs. corn or peanut oil
2 Tbs. grated fresh ginger
3 green onions, thinly sliced
1/2 lb. pork tenderloin or boneless loin, thinly sliced across the grain and cut into small strips
6 oz. shiitake or white button mushrooms, stems discarded and caps thinly sliced
6 cups chicken broth

Directions

In a small bowl, combine the soy sauce, Worcestershire sauce, vinegar, sesame oil, chili paste, cornstarch and sugar. Stir to dissolve the cornstarch and sugar.

Warm a large, heavy saucepan over high heat until hot and pour in the corn oil. Add the ginger and all but 1 Tbs. of the green onions and sauté until fragrant, about 5 seconds. Add the pork and mushrooms and sauté until the pork is just opaque, about 1 minute. Add the broth and bring to a boil, then reduce the heat to low.

Give the soup seasoning a quick stir, add to the soup, stir well and simmer, stirring occasionally, until the soup begins to thicken slightly, about 5 minutes. Ladle the soup into warmed bowls, garnish with the reserved 1 Tbs. green onions and serve immediately. Serves 4.