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# Hot and Sour Soup

## Description

One of Chef Grant's favorite soups to eat is Hot and Sour Soup. Once you learn how to make the soup, you can make this with whatever is leftover in your refrigerator and put your own spin on it!

Total time: 20 min Yield: 6 servings

## Ingredients

4 cup chicken stock  
4 pieces shiitake mushrooms (sliced thinly)  
2 pieces 2 pieces of deli ham (sliced into julienne)  
soy sauce (to taste)  
rice wine vinegar (to taste)  
chili sauce (to taste)  
potato starch slurry (as needed)  
2 eggs (beaten)  
1/2 cup small diced tofu

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

## Instructions

Place the chicken stock in a pot and quickly bring to a boil, add in the shiitake mushrooms, ham, soy sauce, vinegar and chili sauce and return to a boil.

Thicken with the potato starch slurry and turn down the heat to low. Drizzle in the egg but DO NOT STIR, turn off the heat. Add in the tofu and serve immediately, or you can add the tofu to the serving bowl then top with the finished soup.

## Recipe brought to you by:

Chef Grant Sato