



## Fusion Hot and Sour Soup - Gluten Free



### Ingredients: Family Serving

- ½ C. **Hot and Sour Soup Concentrate** (Starport 464 Gluten Free)
- 4-3/4 C. Water
- 6 oz. Prawns, head and shell on, trim off legs and antennae (9 prawns each) May use shelled and headless prawns.
- 4 oz. Tofu, firm, drained and diced ½"
- 3 oz. Bamboo shoots, strips, canned, rinsed
- 2½ Tbsp. Cornstarch mixed with ¼ C. water
- 1 ea. Tomato, medium size cut into 6 wedges
- 3 oz. Okra, sliced ½"
- ½ C. Green onions, chopped for garnish (2 oz.)



### Instructions

1. Wash and trim prawn legs and antennae and set aside.
2. Boil water in a small pot and blanch prawns until pink, remove, cold rinse, drain and set aside.
3. Dice firm tofu to ½" cubes. (Cut tofu slab into eight ½" slices. Cut each slice into three lengthwise strips. Cut each strip into eight cubes.)
4. Slice okra into ½" rounds.
5. Mix 2½ Tbsp. cornstarch with ¼ C. water and set aside.
6. Measure 4-3/4 C. water in a large pot and bring to a boil.
7. Add in diced tofu, okra and bamboo shoots, stir gently and heat to a boil.
8. Add in tomato and prawns and bring to a boil then lower heat.
9. Stir cornstarch mixture and slowly add into pot, stirring constantly.
10. Add in the **Hot and Sour Soup Concentrate** and remove from heat as soon as the soup comes to a boil. (Over-cooking **Hot and Sour Soup Concentrate** soup reduces the sourness of the vinegar).
11. Garnish with green onions and serve.
12. Option, serve with lime wedge.