



## Gluten Free Hot and Sour Soup



### Ingredients: Family Serving

½ C.	<b>Hot and Sour Soup Concentrate</b> (Starport 164 Gluten Free)
4-3/4 C.	Water
6 oz.	Tofu, firm, drained and diced ½"
6 oz.	Ground Pork
3 oz.	Bamboo shoots, strips, canned, rinsed
1 ea.	Egg, slightly beaten
2½ Tbsp.	Cornstarch mixed with ¼ C. water
2 Tbsp.	Corn oil
½ C.	Green onions, chopped for garnish



### Instructions

1. Marinate ground pork with ½ Tbsp. of **Marinade Seasoning** (Starport 356 Gluten Free), ½ Tbsp. water and ½ Tbsp. oil and set aside. (Optional for more tender and moist meat)
2. 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.)
3. Slightly beat egg and set aside.
4. Mix 2½ Tbsp. cornstarch with ¼ C. water and set aside.
5. Measure 4-3/4 C. water and set aside.
6. Heat wok or large pot on medium high heat, add oil then ground pork and sauté about three minutes, then add in 4-3/4 C. water, stir and bring to a boil. Skim surface froth and discard.
7. Add in diced tofu and bamboo shoots, stir gently and cook until boiling.
8. Stir cornstarch mixture and slowly pour into pot, stirring constantly.
9. Slowly pour in beaten egg into soup in a stream. Gently stir soup in one direction when egg forms into a cloud. (Stirring while adding in scrambled egg will break up the eggs too much and make the soup cloudy).
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** reduces the sourness of the vinegar).
11. Garnish with green onions and serve.