

## How to Make Authentic Chinese Hot and Sour Soup at Home

Warm, spicy, tangy, and deeply comforting-



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 6 cups chicken or vegetable broth
- 1 cup shiitake or wood ear mushrooms, thinly sliced
- 1 cup firm tofu, cubed
- 1/2 cup bamboo shoots, julienned
- 2 eggs, lightly beaten
- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon cornstarch mixed with 2 tablespoons water
- 1 teaspoon sesame oil
- 1/2 teaspoon white pepper
- 1 tablespoon chili garlic sauce (adjust to heat preference)
- 2 green onions, thinly sliced (for garnish)
- Salt to taste

#### Ingredient Notes & Swaps:

Broth: Chicken or veggie both work great-just ensure it's flavorful.

Tofu: Firm tofu holds its shape best in soup.

Mushrooms: Shiitake adds umami, but button or oyster mushrooms also work.

Chili Garlic Sauce: Add more for extra heat, or swap with sriracha in a pinch.

Cornstarch Slurry: Gives the soup its classic silky-thickened texture.

Eggs: Stirring in the eggs creates ribbons, just like in egg drop soup.

#### Instructions:

Bring the broth to a simmer in a large pot over medium heat.

Add mushrooms, tofu, and bamboo shoots, and simmer for 5 minutes.

Season with soy sauce, rice vinegar, white pepper, and chili garlic sauce. Adjust to taste.

Thicken the soup by stirring in the cornstarch slurry slowly while mixing continuously.

Drizzle in the eggs while gently stirring the broth in one direction to create silky egg ribbons.

Finish with sesame oil, stir, and remove from heat.

Ladle into bowls, garnish with sliced green onions, and serve hot.

#### Tips for Success:

**Prep first:** Have all your ingredients ready before starting-this soup comes together fast.

**Stir smart:** Pour the eggs in slowly while stirring in one direction for perfect ribbons.

**Balance the flavors:** Too spicy? Add a little more vinegar or broth. Too sour? Add a pinch of sugar.

**Make it a meal:** Add shredded chicken, pork, or extra tofu for a more filling bowl.

#### Serving Suggestions & Pairings:

Start with Crockpot Nacho Dip to surprise guests with an East-meets-West starter board.

## DIRECTIONS

1. Bring the broth to a simmer in a large pot over medium heat.
2. Add mushrooms, tofu, and bamboo shoots, and simmer for 5 minutes.
3. Season with soy sauce, rice vinegar, white pepper, and chili garlic sauce. Adjust to taste.
4. Thicken the soup by stirring in the cornstarch slurry slowly while mixing continuously.
5. Drizzle in the eggs while gently stirring the broth in one direction to create silky egg ribbons.
6. Finish with sesame oil, stir, and remove from heat.
7. Ladle into bowls, garnish with sliced green onions, and serve hot.
8. **Tips for Success:** Prep first: Have all your ingredients ready before starting-this soup comes together fast.
9. **Stir smart:** Pour the eggs in slowly while stirring in one direction for perfect ribbons.
10. **Balance the flavors:** Too spicy? Add a little more vinegar or broth. Too sour? Add a pinch of sugar.
11. **Make it a meal:** Add shredded chicken, pork, or extra tofu for a more filling bowl.
12. **Serving Suggestions & Pairings:** Balance the bold flavors of the soup with some fun, sharable sides:
13. **Start with :** Crockpot Nacho Dip to surprise guests with an East-meets-West starter board.
14. **Pair with :** Sheet Pan Quesadillas for a hearty, fusion twist.
15. **Add :** Totchos for crispy texture that complements the silky soup.

16. Sip on : Blueberry Lemonade to cool down the spice.
17. Or go bold with : Beer Cheese Dip as a side that guests won't stop dipping into.
18. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
19. Reheat gently on the stove or in the microwave.
20. Freeze? Not recommended-the tofu and eggs can become grainy when thawed.
21. More Recipes You'll Love: Crockpot Nacho Dip - Creamy and craveable for any occasion.
22. Sheet : Pan Quesadillas - Melty and bold, just like your soup.
23. Totchos - The ultimate crispy companion.
24. Blueberry : Lemonade - Fresh and fruity to offset the spice.
25. Beer : Cheese Dip - Cheesy comfort with every bite.

## SWAPS & NOTES

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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