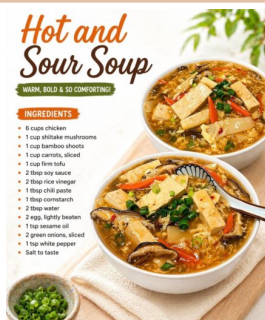


Asian Hot & Sour Soup Recipe That's Better Than Takeout

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TIME
5 min

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INGREDIENTS

- 6 cups chicken broth or vegetable broth
- 1 cup mushrooms, thinly sliced
- 1/2 cup bamboo shoots, drained and sliced
- 1 block firm tofu, cut into small strips or cubes
- 2 tablespoons soy sauce
- 3 tablespoons rice vinegar
- 1 tablespoon chili garlic sauce or sambal oelek
- 1 teaspoon sesame oil
- 1 teaspoon ground white pepper
- 2 tablespoons cornstarch
- 3 tablespoons water
- 2 large eggs, beaten
- 2 green onions, sliced
- Salt, to taste
- Optional Add-Ins:
- Shredded cooked chicken
- Extra mushrooms
- A splash of hot sauce
- Fresh grated ginger

DIRECTIONS

1. In a large pot, bring the broth to a gentle simmer over medium heat.
2. Add the sliced mushrooms and bamboo shoots, then cook for about 5 minutes until the mushrooms begin to soften.
3. Stir in the tofu, soy sauce, rice vinegar, chili garlic sauce, sesame oil, and white pepper.
4. Let the soup simmer for another 5 minutes so the flavors can blend.
5. In a small bowl, whisk together the cornstarch and water until smooth.
6. Slowly pour the slurry into the soup while stirring, and let it simmer until slightly thickened.
7. Reduce the heat to low. Slowly drizzle in the beaten eggs while gently stirring the soup in a circular motion to create silky egg ribbons.
8. Taste and add salt if needed.
9. Ladle into bowls and top with sliced green onions before serving.

SWAPS & NOTES

Firm tofu is traditional in many versions of hot and sour soup and holds its shape nicely in the broth.

If tofu is not your thing, shredded chicken is a great swap that makes the soup a little heartier.

Mushrooms add earthy depth, and wood ear mushrooms are wonderful if you can find them, but standard white or cremini mushrooms work perfectly well.

Rice vinegar gives the soup its signature tang, while white

pepper brings that classic warming heat.

TIPS FOR SUCCESS

The biggest key to great hot and sour soup is balance.

Taste the broth before serving and adjust the vinegar or pepper a little at a time until it hits that perfect point for you.

You want the flavors to be bold, but still balanced enough that one doesn't overpower the other.

When adding the eggs, lower the heat and drizzle them in slowly.

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