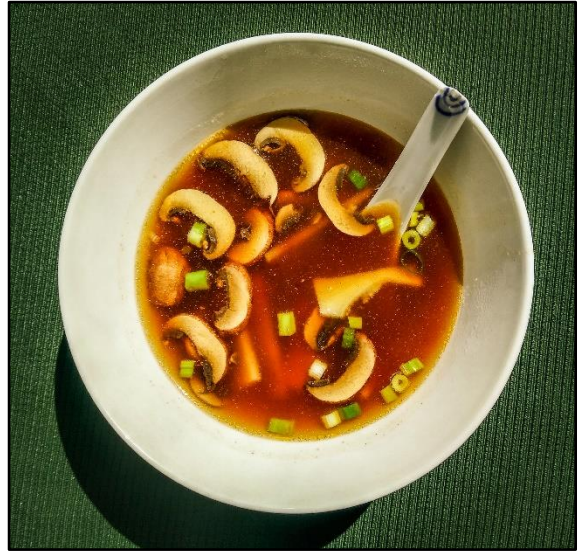


## HOT and SOUR SOUP

### Ingredients:

8 c. veggie broth, divided  
10 oz. thinly-sliced baby portobellos  
1 8-oz. can bamboo shoots  
¼ c. unseasoned rice vinegar  
¼ c. soy sauce  
2 tsp. Sriracha  
¼ c. cornstarch  
8 oz. firm tofu, cut into ½" cubes  
2 green onions, thinly sliced  
2 tsp. toasted sesame oil  
Kosher salt and white pepper



### Directions:

- 1) Stir together 7 c. veggie broth with portobellos, bamboo shoots, vinegar, soy sauce, and Sriracha in a large soup pot. Heat to the boil over medium-high heat.
- 2) Whisk the cornstarch into the remaining 1 c. veggie broth until smooth, and then add to the soup pot. Continue to heat and stir for about 5 minutes until the soup begins to thicken.
- 3) Add the tofu, green onions, and sesame oil to the soup. Add salt and white pepper to taste. Simmer for an additional 5 minutes.

**Allegro wine pairing:** Riesling