



Hot and Sour Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

4-5 cups vegetable stock
4 cups water
2-4 tbs good soy sauce (to taste)
1 small diced yellow onion
2-3 cloves of garlic
1 tbs sesame or vegetable oil
1 carrot
1 celery stalk
1/2 cup rice (I like brown rice)
1/2 14 oz. can of bamboo shoots
1 14 oz. can cut baby corn
2 stalks of bok choy
2 tsp powdered ginger (or 2 slices of fresh)
2 green onions
1-3 tsp Sriracha
1 1/2 tbs jarred lemon grass
1/2 medium lime

salt and pepper to taste

Instructions

Heat oil in a large pan on medium high heat

Add yellow onion. Saute for about 1-2 minutes and add chopped garlic and ginger.

Saute about 3 minutes until garlic is fragrant and not burned.

Add vegetable stock, water, soy sauce, lemon grass, Sriracha, lime juice, and about 1/2 of green onions. Simmer on medium-low for about 30 minutes.

Meanwhile, in a medium pot, cook rice until mostly tender. *Here is where the optional extra cup of vegetable stock comes in. I think it gives the rice more flavor. I also like to add a dash of soy sauce and Sriracha.

When rice is about 3/4 cooked, add chopped carrot and celery to the stock. Simmer until carrots are cooked. Add rice, bamboo shoots, bok choy and baby carrots to the stock. Simmer until warm and bok choy is tender.

Serve garnished with the rest of the green onions.

**Many different vegetables can be added to the recipe depending on your taste.