



## Fusion Hot and Sour Soup - Gluten-Free



### Ingredients: Family Serving

½ C.	<b>Hot and Sour Soup Concentrate</b> (Starport 464 Gluten-Free)
5 C.	Water
6 oz.	Prawns, head and shell on, trim off legs and antennae (9 prawns each). You may use shelled and headless prawns.
4 oz.	Tofu, firm, drained and diced ½"
3 oz.	Bamboo shoots, strips, canned, rinsed
2 Tbsp.	Cornstarch
1 ea.	Tomato, medium size cut into 6 wedges
3 oz.	Okra, sliced ½"
½ C.	Green onions, chopped for garnish (2 oz.)



### Instructions

1. Mix 2 Tbsp. cornstarch with 1 C. water in a bowl and set aside. (Save remaining 4 C. water for soup)
2. Wash and trim prawn legs and antennae and set aside.
3. Boil water in a small pot and blanch prawns until pink; remove, cold rinse, drain, and set aside.
4. 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.)
5. Slice okra into ½" rounds.
6. Add tofu, okra, bamboo shoots, and water to a large pot and heat to a boil.
7. Add in tomato and prawns and bring to a boil, then lower the heat.
8. Stir cornstarch mixture and slowly add into pot, stirring constantly.
9. Add in the **Hot and Sour Soup Concentrate** and remove from heat as soon as the soup boils. (Over-cooking **Hot and Sour Soup Concentrate** soup reduces the sourness of the vinegar).
10. Garnish with green onions and serve.
11. Option, serve with a lime wedge.