



Gluten-Free Hot and Sour Soup



Ingredients: Family Serving

- ½ C. **Hot and Sour Soup Concentrate** (Starport 464 Gluten-Free)
- 5 C. Water
- 6 oz. Tofu, firm, drained and diced ½"
- 6 oz. Ground Pork
- 3 oz. Bamboo shoots, strips, canned, rinsed
- 1 ea. Egg, slightly beaten
- 2 Tbsp. Cornstarch
- 2 Tbsp. Corn oil
- ½ C. Green onions, chopped for garnish



Instructions

1. Mix 2 Tbsp. cornstarch with 1 C. water in a bowl and set aside. (Save the remaining 4 C. water for soup).
2. Marinate ground pork with ½ Tbsp. of **Marinade Seasoning** (Starport 356 Gluten-Free), ½ Tbsp. water and ½ Tbsp. oil and set aside. (Optional: This makes the meat more tender and moist.)
3. 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.)
4. Slightly beat egg and set aside.
5. Heat a wok or large pot on medium-high heat. Add oil and ground pork and sauté for about three minutes. Then add water, stir, and bring to a boil. Skim the surface froth and discard.
6. Add diced tofu and bamboo shoots, stir gently, and heat until boiling.
7. Stir the cornstarch mixture and slowly pour into the pot, stirring until thickened.
8. Slowly pour the beaten egg into the soup in a stream. Gently stir the soup in one direction when the egg forms a streaming cloud.
9. Add the **Hot and Sour Soup Concentrate** and remove it from the heat as soon as the soup comes to a boil. (Overcooking the Hot and Sour Soup Concentrate reduces the vinegar's sourness.)
10. Garnish with green onions and serve.