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## HOT AND SOUR SOUP

- 1/4 cup of dried lily stems
- 1/4 cup of dried wood ear
- 8 dried black mushrooms
- 2-46 ounce cans of chicken broth
- 1 small can of slivered bamboo shoots
- 1/2 cup of chopped green onions
- 10 dried hot peppers
- 9 tablespoons of rice vinegar
- 1/3 cup of cornstarch
- 2/3 cup of water
- 2 beaten eggs

In a large bowl, combine lily stems, wood ear and dried mushrooms. Add warm water to cover. Soak for 30 minutes. Drain. Remove mushroom stems and slice. Set aside.

Meanwhile add chicken broth, soaked lily stems, wood ear, mushrooms, bamboo shoots and 1/4 cup of green onions in a large stock pot.

Cut hot peppers in half and remove seeds. Wrap in cheesecloth and add to chicken broth; add rice vinegar.



Simmer for 30 minutes. Remove peppers.

In a small bowl, combine cornstarch and water. Blend thoroughly. Add to soup. Simmer for 5 minutes.

In a small bowl, beat eggs. Dribble eggs into soup in a slow steam.

Ladle into soup bowls. Top with remaining green onions.