

CopyCat P.F. Chang's Hot and Sour Soup

Ingredients

6 oz chicken breasts, boneless, skinless, poached and cut into thin strips

5½ cups chicken stock, divided

1 cup soy sauce

1 tsp ground white pepper

6 oz bamboo shoots, canned, cut into strips

6 oz wood ear mushrooms, used dry, or any fresh or dried mushrooms, rehydrated if using dried, and cut into strips

½ cup cornstarch

2 eggs, beaten

4 oz rice vinegar

6 oz silken tofu, cut into cubes

¼ cup green onions

Directions

In a soup pot, bring 5 cups of chicken stock to a boil. Add in the soy sauce, white pepper, bamboo, mushrooms, and chicken. Stir and let it cook for 5 minutes.

In a separate bowl, combine ½ cup of chicken stock and the cornstarch to make a slurry.

Add the slurry to the saucepan a little at a time and stir until thick.

Throw in the eggs while stirring and cook for 30 seconds or until the eggs are done.

Turn off the heat. Add in the vinegar, tofu, and green onions. Stir to combine.

Ladle into bowls, serve warm, and enjoy a delicious bowl of

hot and sour soup!