Hot & Sour Soup

1 quart chicken stock

1 quart water

2 tbsp mirin

6 tbsp soy sauce, that’s ¼ cup + 2 tbsp

½ cup rice wine vinegar, unseasoned

2 tsp sesame oil

2 tsp nuc mon (vietnamese fish sauce)

2 clove garlic, crushed

2 inches ginger, spit down the middle

¼-½ tsp crushed red pepper, I like ¼

2 leeks, split and in large pieces

4 green onions, whites and greens, in large pieces

1-2 tsp sugar

Add everything but sugar to a big pot and bring to a boil

Take a taste and add a bit of sugar, usually only 1 tsp, but sometimes the greens make the soup a little bitter, and you won’t need any at all if you use seasoned rice wine vinegar, but who keeps that in the house?

Cover and simmer, medium low heat, for 1 hour.

Strain through cheesecloth, or just a fine sieve

Soup can be kept for approx. 5 days, I’ve never had it any longer

To serve, return soup to a simmer, serve with thick asian noodles

This soup is an easy side, you may be tempted to half the recipe, but even covered the soup reduces quite a bit, make a full size batch the first time.