

- 4 small oriental dried black mushrooms
- 1/2 cup bamboo shoots -- slivered
- 1/4 pound boneless pork center rib -- slivered
- 1 tablespoon soy sauce
- 1 teaspoon salt
- 1 quart chicken broth
- 1 cup bean curds -- slivered
- 1 teaspoon white pepper
- 3 tablespoons red wine vinegar
- 2 tablespoons cornstarch -- blended with
- 3 tablespoons cold water
- 1 egg -- beaten
- 1 tablespoon sesame oil
- 1 green onion, whole -- chopped

Soak mushrooms in warm water until softened. Drain, remove stems and shred caps. Combine mushrooms, bamboo shoots, pork, soy sauce, salt and chicken broth in large sauce pan. Bring to a boil over high heat.

Reduce heat and simmer 3 minutes. Add bean curd, pepper and vinegar. Bring to a boil again. Stir until soup thickens.

slowly pour in beaten egg, stirring gently. remove from heat and ladle into serving bowl. Stir in sesame oil. garnish with green onion.