



Kimchi Soup
 David Tanis
 40 minutes



Rice Cake Soup With Bok Choy and Edamame
 Sue Li
 30 minutes



Mushroom Miso Soup
 David Tanis
 1 hour



Fresh Pea Soup With Miso
 David Tanis
 30 minutes



Vegetable Soup
 35 minutes

EASY

Hot and Sour Dumpling Soup

By [Kay Chun](#)

YIELD 4 servings
TIME 15 minutes

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A Chinese take-out staple, hot and sour soup is super easy to create at home — and comes together in just 15 minutes. This weeknight version bolsters the traditional mushrooms and tofu with the addition of store-bought pork dumplings, but you could just as easily use chicken or vegetable dumplings, depending on your preference. Cornstarch gives the broth its velvety texture, vinegar adds verve, and white pepper adds subtle complexity, though black pepper is a perfectly fine substitute. Adjust the seasoning with extra soy sauce, ginger and vinegar for a more assertive soup.



Linda Xiao for The New York Times. Food Stylist: Monica Pierini.

American, Chinese, Dumplings, Soups And Stews, Bamboo Shoot, Dumpling, Shiitake, Tofu, Dinner, Easy, Quick, Weeknight, Main Course

Mark as Cooked | 926 ratings ★★★★★

INGREDIENTS

- 3 tablespoons safflower or canola oil
- 8 ounces fresh shiitake mushrooms, stemmed and thinly sliced (about 3 cups)
- 2 tablespoons minced fresh ginger
- Kosher salt and pepper
- 8 cups low-sodium chicken broth
- 6 ounces firm tofu, cut into matchsticks (1 cup)
- 1/4 cup low-sodium soy sauce
- 2 ounces drained canned, sliced bamboo shoots, cut into matchsticks (1/3 cup)
- 1/4 teaspoon ground white pepper (optional), plus more to taste
- 12 frozen pork gyoza or potsticker dumplings (about 8 ounces)
- 1/4 cup cornstarch
- 3 tablespoons distilled white vinegar
- Thinly sliced scallions and fresh chiles (such as red Fresno or jalapeño), for garnish

Add to Your Grocery List

PREPARATION

Step 1

In a large saucepan, heat oil over medium. Add mushrooms and ginger and season with salt and pepper. Cook until softened, stirring occasionally, about 3 minutes. Stir in broth, tofu, soy sauce, bamboo shoots and white pepper, if using, and bring to a boil over high. Add dumplings and simmer over medium heat until dumplings are cooked through, about 5 minutes.

Step 2

In a small bowl, whisk cornstarch with 1/4 cup water to form a slurry. Add slurry and vinegar to saucepan and simmer until slightly thickened, about 2 minutes. Season with salt and more white pepper, if desired.

Step 3

Divide soup among bowls and garnish with scallions and chiles. Serve hot.



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COOKING NOTES

All 80
 Most Helpful 26
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parahserkins | 1 year ago

Used rice vinegar instead of distilled and a little sesame oil. Chili oil to finish.

 122 This is helpful



mlp | 1 year ago

Top with a beaten egg ... add in a circular motion stirring as you add. It gives the broth a nice finish. I also cut the tofu larger than matchsticks, and added several drops of sesame oil (add sparingly).

 87 This is helpful



jeff | 1 year ago

Agree this is delicious and fast. A few adjustments to consider. 8 cups of stock resulted in a thinner broth. I cut it down to 5 cups, keeping the cornstarch proportion the same as called for. The result was a nice thick base. Also added some broccoli at step 1 along with the mushrooms and ginger. As my family prefers heat, I also added 2Tbsp sriracha along with the stock etc. Big hit in our house.

 63 This is helpful



Kim | 1 year ago

I think it's pretty clear that this is a quick meal and *not* striving for authentic, seeing as how it uses a bag of frozen dumplings? I make versions of this all time when I don't have time to cook—any Asian-infused broth, any veg, any dumplings—and it's always a hit.

 49 This is helpful

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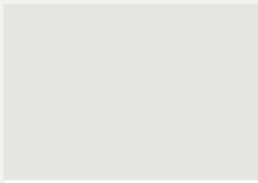
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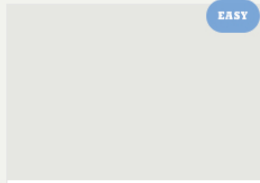


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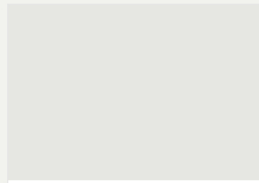
Broiled Fish Tacos
Sarah Copeland

20 minutes 




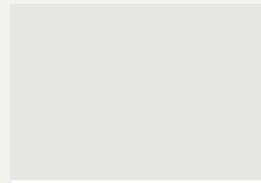
Family-Meal Fish Tacos
Sam Sifton, Chad Shaner

30 minutes 




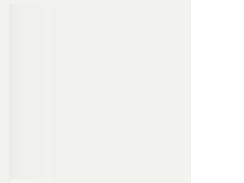
Red Beans and Rice
Kim Severson, Pableaux Johnson

2 1/2 hours, plus at least 4 hours'... 




Baked Risotto With Greens and Peas
Kay Chun

30 minutes 



Spicy...
The New York Times

45 minutes 

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