

## HOT-AND-SOUR SOUP

(Sheun Lot Tong)

1 whole chicken breast  
3 pieces dried black fungus  
6 oz. fresh firm bean cake\*  
1 qt. chicken stock  
1/2 c. shredded canned winter bamboo shoots  
2 eggs, lightly beaten  
1 1/2 tbsp. white vinegar  
1/4 tsp. pepper

### Seasoning:

1/4 tsp. salt  
1/4 tsp. sugar  
3/4 tsp. thin soy sauce  
1 tsp. cornstarch  
dash of pepper

### Thickener:

1 1/2 tbsp. cornstarch, mixed well with 3  
tbsp. cold water  
1 1/2 tbsp. dark soy sauce

\*Be sure to buy firm bean cake. The soft variety will fall apart if prepared in this way. See Ingredients for Chinese Cooking for additional information on fresh bean cake.

Serves 4

1. Skin and bone chicken. Cut meat into thin strips, julienne style. Place in a bowl.
2. Add seasoning ingredients to chicken. Mix well.
3. Soak fungus in warm water to cover for 15 minutes. Drain, rinse thoroughly, and drain again. Remove and discard stems. Cut into 1" slivers; you should have about 1/2 c.
4. Cut bean cake into slices 1" long by 1/4" thick.
5. Bring chicken stock to a boil. Add chicken, black fungus, and bamboo shoots. Cover and cook for 3 minutes.
6. Add bean cake. Bring quickly to a boil (do not overcook!).
7. Stir in thickener. Cook for 30 seconds.
8. Stir beaten egg into soup in a circular motion. Immediately turn off heat. Adjust seasoning with salt.
9. Add vinegar and pepper. Mix well and serve. (Some people like more vinegar or pepper, so add them to suit your taste.)

*Advance preparation:* This soup may be completed through step 5 a few days in advance and refrigerated. Steps 6–9 should be done immediately before serving.

Chopsticks,  
Cleaver, and Wok:  
Homestyle Chinese  
Cooking  
by Jennie Lou,  
Chronicle Books,  
San Francisco, c1987