



Oriental Hot & Sour Soup

Yield = 1 Gallon

2 Tablespoons	Blended Olive Oil
2 Tablespoons	Sesame Oil
1/4 cup	Ginger - chopped
2 Tablespoons	Garlic - minced
1 each	Onions - sliced
8 ounces	Shiitake Mushrooms - sliced
2 stalks	Celery - diced
1 each	Baby Bok Choy - chopped
1 each	Red Bell Pepper - diced
1 can	Bamboo Shoots
2 cups	Edamame
1 gallon	Vegetable Broth
2 bags	Rice Noodles
1 teaspoon	Sriracha
2 Tablespoons	Soy Sauce
3 Tablespoons	Corn Starch
1/4 cup	Rice Vinegar
8 ounces	Shredded Carrots
1 bunch	Fresh Cilantro -chopped

Heat soup kettle and add olive and sesame oil.

Add the ginger, garlic, onions and mushrooms to the oil – sauté until the mushrooms are cooked.

Add the celery and bok choy, saute until the bok choy starts to become limp. Add the red peppers, bamboo shoots, edamame, vegetable broth and rice noodles. Bring the soup to a boil, reduce heat and simmer about 30 minutes or until the rice noodles are tender.

Mix soy sauce with corn starch and add to the soup. Turn off the heat.

Season the soup with Sriracha and Rice Vinegar. Stir in the Carrots and cilantro.