

Hot and Sour Soup

Authentic Chinese Hot and Sour Soup recipe with tender chicken, mushrooms, and tofu in a perfectly balanced spicy-tangy broth. Ready in 30 minutes!

10 min

PREP

20 min

COOK

30 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 7 cup water
- 2 carrot
- 1 onion
- 2 scallion
- 1 lb chicken meat
- 1 bell pepper
- 1 cup mushroom
- 1 cabbage
- 2 egg
- 1 tbsp olive oil
- 2 tbsp chili garlic sauce
- 1 tbsp Worcestershire sauce
- 1 tbsp Worcestershire sauce
- 2 tbsp soy sauce
- 1 tbsp granulated sugar
- 3 tbsp corn starch
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp white pepper

Instructions

1 Prepare the soup base

Heat 1 tablespoon vegetable oil in a large pot over medium-high heat until shimmering, about 1-2 minutes.

2 Add 1 pound diced chicken and cook, stirring frequently, until pieces are white on all sides and cooked through, about 3-4 minutes.

3 Add 1 cup sliced mushrooms and cook until they release their moisture and begin to brown, about 2-3 minutes.

4 Pour in 7 cups chicken broth and bring to a boil over high heat, about 5-6 minutes.

5 Add vegetables and seasonings

Reduce heat to medium and add diced tofu, julienned vegetables, 2 tablespoons soy sauce, 1 tablespoon rice vinegar, and 1 tablespoon chili garlic sauce.

6 Simmer for 5 minutes until vegetables are tender-crisp and flavors begin to meld.

7 Season with 2 tablespoons white vinegar, 1 teaspoon white pepper, 1 teaspoon black pepper, and 1 teaspoon salt.

8 Thicken the soup

Mix 3 tablespoons cornstarch with 3 tablespoons cold water in a small bowl until smooth, creating a slurry with no lumps.

9 Slowly pour the cornstarch slurry into the simmering soup while stirring constantly until the soup thickens to coat a spoon, about 1-2 minutes.

10 Add eggs

Beat 2 eggs in a small bowl until well combined.

11 While stirring the soup in a circular motion with one hand, slowly drizzle the beaten eggs in a thin stream with the other hand to create silky egg ribbons throughout the soup.

12 Remove from heat immediately after adding eggs and stir gently once more to distribute the egg ribbons evenly throughout the soup.

Tips

Always add the beaten eggs in a thin stream while stirring the soup in one direction to create beautiful egg ribbons rather than scrambled pieces.

Mix cornstarch with cold water before adding to the hot soup to prevent lumping, and add it gradually while stirring constantly.

Toast the white pepper lightly in a dry pan before adding to intensify its flavor and aroma.

For the most authentic flavor, use Chinese black vinegar (Chinkiang vinegar) if available, as it has a deeper, more complex taste than rice vinegar.

Cut all ingredients to similar small sizes to ensure even cooking and easy eating with chopsticks or a soup spoon.

Don't let the soup boil vigorously once the eggs are added, as this can break up the delicate egg ribbons.

Taste and adjust the hot and sour balance at the end - add more vinegar for sourness or white pepper for heat as needed.

For extra richness, add a few drops of sesame oil just before serving, but don't cook with it as heat diminishes its flavor.