



Makes 9 cups
Preparation Time: 20 minutes
Cook Time: 40 minutes

INGREDIENTS:

1½ oz. dried wood ear mushrooms (about 2 cups) (see tip, recipe intro)

¼ cup grated fresh ginger

2 quarts no-salt-added vegetable broth (8 cups)

⅓ cup Chinkiang vinegar or black vinegar (see tip, recipe intro)

2 tablespoons reduced-sodium soy sauce

8 oz. firm tofu, drained and diced

Sea salt, to taste

Freshly ground black pepper, to taste

4 scallions, chopped

Chinese Hot and Sour Soup with Tofu

Once you've tried this brothy version of the [Chinese](#) restaurant favorite, you'll want to make it all the time. Dried wood ear mushrooms, one of the signature ingredients, have a mild, earthy flavor and are perfect for this light soup. Freshly grated ginger lends a spicy kick and pairs well with the sweet-sour taste of Chinkiang vinegar. Firm tofu, finely diced scallions, and the chewy mushrooms give you something to sink your teeth into. Serve as a light meal or starter.

Tips

Chinkiang vinegar is a type of black vinegar made with fermented glutinous rice. This staple of Chinese cuisine can be found in Asian supermarkets or online.

Mushroom swap: You'll find dried wood ear mushrooms in the Asian section of most grocery stores. Dried shiitakes would also work. (Be sure to save any shiitake soaking liquid for another use; it's very flavorful.)

Thick or thin? For a thicker version, combine the soy sauce and vinegar with 3 tablespoons of cornstarch, then stir the slurry into the soup.

For more inspiration, check out these tasty ideas:

- [Spaghetti Squash Pho](#)
- [Sweet and Sour Vegetable Soup](#)
- [Creamy Vegan Ramen](#)
- [Vegan Miso Soup with Noodles and Tofu](#)

By Mary Margaret Chappell

- 1 Place dried mushrooms in a large bowl. Add boiling water to cover. Let soak 30 minutes; drain and discard soaking liquid. Coarsely chop mushrooms.
- 2 In a medium saucepan cook ginger in 2 tablespoons water over medium 1 to 2 minutes or until softened, stirring frequently. Add broth and mushrooms. Bring to boiling. Reduce heat to medium-low. Cover and simmer 20 minutes. Stir in vinegar and soy sauce. Cook 1 to 2 minutes more to let flavors meld. Gently stir in tofu. Season with a little salt and plenty of pepper. Sprinkle servings with scallions.