



Makes 8 cups
Preparation Time: 15 minutes
Cook Time: 45 minutes

INGREDIENTS:

4 medium tomatoes

1 medium fresh pineapple,
peeled and cored, or two 12-oz.
cans juice-packed pineapple
chunks, drained

4 stalks fresh lemongrass or 4
teaspoons lemongrass powder

2 tablespoons reduced-sodium
soy sauce or coconut aminos

Assorted add-ins (see recipe
intro for suggestions)

Sweet and Sour Vegan Hot Pot Broth

Crafted by food blogger Anh Tran, aka Veggie Anh, this flavorful broth makes a fragrant base for Vietnamese-style hot pot. The sweet and sour hot pot broth (*lâu chua ngọt*)—featuring pineapple, tomato, lemongrass, and soy sauce—has a light, bright flavor and makes an appealing backdrop for noodles and veggies.

For more detailed suggestions on veggie add-ins to serve with your broth, plus the full download on how to set the scene for a proper hot-pot feast and how it works once you sit down to the table, read our [beginner's guide to Vietnamese hot pot!](#)

Add-Ins

Assemble platters and/or bowls of add-ins for the table, choosing a variety of veggies, noodles, and proteins. Here's a list to guide you:

- Leafy greens (such as bok choy, choy sum, or napa cabbage, separated or cut into bite-size pieces)
- Root veggies (such as peeled and thinly sliced carrots or taro root)
- Mushrooms (such as shiitake, king oyster, or shimeji)
- Proteins/noodles (such as cubed firm tofu, edamame, dry brown rice noodles, dry soba)

By Anh Tran

- 1 Cut tomatoes and pineapple into wedges. Remove and discard the tough outer leaves from lemongrass, then lightly smash stalk with the back of a knife to release flavors; chop stalk into chunks.
- 2 In a large, not-too-tall pot bring 8 cups water to boiling on the stove top or a hot plate. (If using a rice cooker, add the water to the cooker, close the lid, and press the On button.)
- 3 When the water starts boiling, add tomatoes, pineapple, lemongrass, and soy sauce; reduce heat. Cover and simmer 30 to 45 minutes. (If using a rice cooker, add ingredients, close the lid, press the Cook function, and cook 30 to 45 minutes. Set the cooker to Keep Warm function until ready to serve.) Meanwhile, prepare dippers.
- 4 When ready to serve, remove and discard lemongrass. Transfer tomatoes and pineapple to the add-ins platter. Set the pot on a portable burner over medium-high (or place the rice cooker, still set to Keep Warm) at the center of the table, surrounded by dippers including reserved tomatoes and pineapple.