

食谱 shí pǔ

Recipe: <http://www.MakanTime.com>

suān là tāng

酸辣汤

Hot and Sour Soup



材料: cáiliào Ingredients

云耳	yún ěr	small black fungus
榨菜	zhàcài	Sichuan preserved vegetable
香菇	xiānggū	Chinese mushroom
豆腐	dòufǔ	soft beancurd
竹笋	zhúsǔn	bamboo shoot
镇江香醋	zhènjiāng xiāng cù	Zhenjiang black vinegar
胡椒粉	hújiāofěn	pepper powder
鸡汤	jītāng	chicken stock
鸡蛋	jīdàn	egg
芡粉	qiānfěn	starch for thickening

调味: tiáowèi Seasonings

其它: qítā Others

制作方法: zhìzuò fāngfǎ: Method:

1. Jiāng yún ěr hé xiānggū pàoshuǐ xǐjìng
将云耳和香菇泡水洗净。
Soak black fungus and mushrooms. Clean.
2. Qiānfěn tiáo shuǐ, jīdàn dāsàn bèiyòng
芡粉调水, 鸡蛋打散备用。
Get ready: starch (mixed with water); egg (lightly beaten)
3. Jiāng yún ěr, zhàcài, xiānggū, dòufǔ hé zhúsǔn qiē sī
将云耳, 榨菜, 香菇, 豆腐和竹笋切丝。
Cut into fine strips fungus, preserved vegetable, mushroom, beancurd and bambooshoot
4. Jītāng zhǔ gǔn, jiārù yǐshàng cáiliào zhǔ shífēnzhōng
鸡汤煮滚, 加入以上材料, 煮十分钟。
Bring chicken stock to boil, add above ingredients, cook for 10 minutes.
5. Jiā xiāng cù, hújiāo tiáowèi
加香醋, 胡椒调味。
Season with vinegar and pepper
6. Xiān gōuqiān, hòu jiā dàn
先勾芡, 后加蛋。
First thicken with starch, last add egg.