



PREP TIME : 20 MIN

COOK TIME : 12 H

SERVES : 6

Ingredients :

- ***1 pkg shiitake or other dried mushrooms (about 3/4 cup or 14 g)***
- ***6 cups (1.5 L) chicken stock or broth***
- ***1/2 lb (250 g) Pork loin, cut into thin strips***
- ***1/4 lb (125 g) Extra-firm tofu, cut into 1/2-inch (1 cm) cubes***
- ***1 jar (341 mL) VH® Sweet & Sour Cooking Sauce***
- ***2 tbsp (30 mL) rice vinegar, or to taste***
- ***2 tsp (10 mL) ginger, minced***
- ***hot pepper sauce, 4 to 10 drops, or to taste***
- ***1 cup (250 mL) frozen peas***
- ***1 egg, beaten***
- ***1 tbsp (15 mL) Cornstarch***
- ***sliced green onion, optional***

Directions :

1. ***Rinse mushrooms under cold water and add to Crock-Pot® slow cooker. Add chicken stock, pork, tofu, sauce, vinegar, ginger, and hot pepper sauce. Stir, cover and set on low temperature for 8 to 12 hours.***
2. ***Just before serving, add peas. Drizzle beaten egg into broth without stirring. Mix cornstarch with 1 tbsp (30 mL) water and drizzle into hot broth stirring slowly until it thickens. Garnish***



Hot & Sour Crock-Pot®; Slow Cooker Soup

with green onion if desired.

** If you would prefer to use VH® Sweet & Sour Sauce for Dipping for this recipe, use 1 1/4 cups (300 mL) and add 2 tbsp (30 mL) VH® Soya Sauce before slow cooking.*