

# Chinese Winter Soup

serves 8-10

8 cups chicken broth (can substitute vegetable)  
2 cup sliced mushrooms (can use more)  
2 cups young baby spinach rinsed (can use more)  
Napa cabbage; sliced or chopped 2 cups more or less (if its a small head you can use the whole one) this was not in original recipe  
so if you can't find it can just leave out.

1 lb extra firm tofu (one package) cubed or chopped  
1 egg beaten

2-3 scallions chopped for garnish

4 T of cornstarch dissolved in 6 T cold water

1/2 tsp chile oil (optional and i don't use this)  
3 T dark sesame oil (use pure)  
4 T cider vinegar  
1 tsp ground pepper  
4 T soy sauce

Heat broth, mushrooms, spinach, cabbage, for 5 minutes or more. ok to boil it Use large pot  
Combine soy sauce, vinegar, pepper, sesame oil and chile oil if using in a bowl; mix with fork  
Add sauce to pot and stir

When spinach and cabbage have become soft stir in cornstarch mixture. then drop beaten egg in gradually to very hot soup so it makes swirls. then add tofu taste to correct seasoning i often need to add more vinegar or sesame oil

serve in bowls sprinkled with scallions.

Can be made ahead keeps well in fridge