# Hot & Sour Soup

Serves 2 - 4

2 cups vegetable stock

1 cup water

1 ½ Tbsp soy sauce

1 inch fresh ginger, finely grated

1 clove garlic, minced

1 tsp sugar

½ - 1 tsp Asian garlic chili sauce (e.g. Sriracha)

1 small carrot, grated

½ cup mushrooms – oyster or shitake, roughly chopped

2 Tbsp rice vinegar

¼ lb firm or extra firm tofu, cut into small cubes

1/3 cup frozen peas

In a medium soup pot on high heat, bring stock and water to a boil. Reduce heat and add the soy sauce, ginger, garlic, sugar, chili sauce, and mushrooms. Simmer for 8 – 10 minutes. Turn off heat, add the vinegar, tofu, and peas. Cover with lid and let sit for 3 – 5 minutes before serving.