

Interesting Times Lunar New Year Soup

Ingredients:

- 6 cups chicken or vegetable stock
- 2 cups water
- 8 oz fettucine or rice noodles
- 1 Tbs vegetable oil
- 1 Tbs sesame oil (I use toasted)
- 1 lb ground pork (if using meat)
- 1 lb firm tofu
- 1 Tbs Siracha Sauce (or to taste)
- 2 Tbs soy sauce
- ½ cup rice wine vinegar
- 3 tsp dried ground ginger or 2 tsp fresh
- 2 tsp sugar
- 4 lg garlic cloves, roughly chopped
- 1 bunch green onions, sliced
- 2 lbs bok choy, root removed, leaves chopped
- 1 lb carrots sliced into thin rounds
- 1 lb asparagus, peeled & cut on diagonal
- 1 dozen button mushrooms sliced thin

Preparation:

In a large stock pot, heat the 2 oils (medium high) to shimmering. Add garlic, ginger, green onions & pork, if using. Break up the pork & mix together, stirring for about 3 minutes. Add the stock & water and bring to a boil. Lower the heat to simmer. Add

the tofu, noodles, vegetables, sugar, soy sauce & rice vinegar.

Cook on low heat (just above simmer) for 15-20 minutes or just until vegetables & pasta are cooked through. Do not overcook. Add in Siracha, starting with a tablespoon or less. Taste and add until you're satisfied with just the right amount of hot. Ladle into heated bowls (6-8), garnish with uncooked chopped green onion if you wish. Pass the Siracha for those whose idea of 'hot enough' may be different from yours.

