

Reena Malhotra's

rare recipes

Veg. Hot-n-Sour Soup Recipe

Serves 4 - 6

Ingredients :

<input type="checkbox"/> Fresh Beans - sliced very finely	2 Tablespoons
<input type="checkbox"/> Fresh Mushroom – chopped	2 Tablespoons
<input type="checkbox"/> Cabbage – chopped	½ Cup
<input type="checkbox"/> Carrot – grated	½ Cup
<input type="checkbox"/> Dried Red Chilies (Mirchi)	2
<input type="checkbox"/> Garlic Flakes	2
<input type="checkbox"/> Sugar	1 Teaspoon
<input type="checkbox"/> Salt	As per Taste
<input type="checkbox"/> Pepper Powder	As per Taste
<input type="checkbox"/> Tomato Ketchup	1 Tablespoon
<input type="checkbox"/> Soya Sauce	2 Tablespoons
<input type="checkbox"/> Vinegar	2 Tablespoons
<input type="checkbox"/> Vegetable Seasoning Cubes (Maggi)	2
<input type="checkbox"/> Corn flour - mixed in ½ cup Water	5 - 6 Tablespoons
<input type="checkbox"/> Cooking Oil	2 Tablespoons

Method :

For preparation of the Chili Garlic Paste :

- Soak 2 dry red Chilies in a little water for 10 minutes
- Drain the water
- Grind Chilies, 2 Garlic Flakes and 1 Tablespoon Vinegar with a little water
- The Chili Garlic Paste is ready

For preparation of the Soup :

- Heat the Cooking Oil
- Add Beans, Mushrooms and fry for 1-2 minute on high flame
- Add the Cabbage and Carrot and stir for a few seconds
- Add the Chili Garlic Paste
- Add Sugar, Salt and Pepper
- Add Soya Sauce, Vinegar and Tomato Ketchup
- Boil for approx. 2 minutes
- Add 5-6 cups of Water and Seasoning Cubes
- Add the Corn flour mix
- Stir for 2-3 minutes till the Soup turns thick
- Taste and add Salt if required
- Serve Hot
- Enjoy your Soup!