

HOT AND SOUR SOUP

4 servings

INGREDIENTS:

- 1 4-inch piece fresh ginger
- 5 cups low-sodium chicken broth (about 3 small cans)
- 1/2 package soft or firm tofu (about 7 ounces)
- 3 scallions (white and green parts)
- 2 cups baby spinach leaves, or large leaves, torn (optional)
- 1 tablespoon soy sauce
- Generous pinch sugar
- 1 tablespoon plus 1 teaspoon rice or cider vinegar
- Lots of freshly ground black pepper
- Dark sesame oil (optional)

DIRECTIONS:

- Thinly slice the ginger into 6 coins with skin. Bring the broth and the ginger to a boil in a large saucepan over high heat. Adjust the heat so the broth simmers and cook to lightly flavor with the ginger, about 5 minutes.
- Meanwhile, cut the tofu into small cubes. Thinly slice the scallions. Wash spinach =, if using.
- Stir in the tofu, scallions, spinach, if using, and soy sauce. Cook until tofu is heated through and the spinach wilts, about 2 minutes more. Season with a pinch of sugar, the vinegar, and lots of black pepper. Serve drizzled with sesame oil, if desired.

Food Network Kitchen's How to Boil Water: Life Beyond Takeout page 69