

## Vinegar Pepper Soup Recipe

**Ingredients:** Serves 4

1½kg whole chicken, cut into large pieces  
600g chicken breast  
200g soaked sea cucumber  
20g soaked black fungus  
50g soaked Chinese mushrooms  
4 carrots  
1 can winter bamboo shoots  
3 pieces firm beancurd  
6 teaspoons tapioca flour, mixed with some water  
200ml vinegar  
10 teaspoons chili sauce with garlic  
10g white pepper powder  
4 teaspoons salt  
2 eggs, beaten

**Method:**

Cook whole chicken in 2.5 liters water for 2 hours to get chicken stock. Boil chicken breast in water until cooked. Drain and allow to cool. Tear into fine shreds. Boil sea cucumber in water until tender. Drain and allow to cool. Cut into small cubes. Cut soaked black fungus and Chinese mushrooms into fine strips. Skin carrots and cut into fine shreds. Cut winter bamboo shoots into fine strips. Mash firm beancurd with the back of cleaver into fine bits. In a pot, heat chicken stock and add tapioca flour mixture. Add sea cucumber, black fungus, Chinese mushrooms, carrots and winter bamboo shoots. Bring to a gentle boil and add vinegar, chili sauce with garlic, white pepper powder and salt. Cook for 20 minutes, stirring frequently. Finally, add chicken breast, firm beancurd and beaten eggs. Stir well. Simmer for 5 minutes and serve.

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