



Faith's Hot and Sour Soup

From Jane Brody's Good Food Gourmet Cookbook

- 4 c. George Washington Broth
- 2 medium carrots, peeled and thinly sliced
- 2 ribs celery, thinly sliced
- 1 large clove garlic, peeled and grated
- 1 tsp. grated ginger root
- 1/2 tsp. paprika
- 1/8 tsp. red pepper flakes (or to taste)
- 2 fresh plum tomatoes, cored
- 1 c. sliced mushrooms
- 1 TBS. chopped mint leaves
- 1 TBS. chopped cilantro (optional)
- 2 TBS. or more fresh lemon juice, to taste



1. In a large saucepan, combine the broth, carrots, celery, garlic, ginger root, paprika, and pepper flakes. Bring the ingredients to a boil, reduce the heat to medium, and cook the mixture for 5 minutes or until the carrots are tender-crisp.
2. Quarter the tomatoes lengthwise, then cut the wedges in half crosswise. Add them to the soup along with the remaining ingredients. Simmer the soup for 3 minutes or until the mushrooms and tomatoes are heated through.



	<u>Per recipe</u>	<u>Per 1/4 c. serving</u>
Mg phe	218	11



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