

Sizzling Rice Soup

STICKY RICE FRIED IN SESAME OIL PG. 27

4 CUPS CHICKEN BROTH

2 SMOKED DRIED BLACK MUSHROOMS

CHOPPED THIN. (SOAK AHEAD)

2 TSP. GRATED GINGER

3 GREEN ONIONS (SCALLIONS)

1 TSP. SALT, 1/3 TSP. BLACK PEPPER

1 CHICKEN BREAST SLICED VERY THIN

TRIMED PORK CHOP SLICED THIN

**1/2 POUND MEDIUM SHRIMP (DEVAINED AND
HEADS AND TAILS OFF)**

Place broth, mushrooms, ginger, onion, salt, pepper in large stock pot. Bring to a rolling boil. Add chicken and pork and boil 1 minute. (use timer) Make sure broth is boiling and add shrimp and sticky rice! (Boil 1 minute)

Use a ladle and serve immediately with

CHINESE CRISPY NOODLES

Serves 4-5 persons.

*Find dried black mushrooms in produce where herbs are or on international section of grocery store!

* Find Chinese noodles in international section of grocery store.