



UGLY VEGETABLE SOUP

Ingredients

1 can chicken broth
 1 can water
 5 dried scallops
 4 oz. piece of chicken
 cornstarch
 1/2 cup of chopped sheau hwang gua
 1 cup chopped sy gua
 1 cup torng hau
 1 cup chiann tsay
 1 cup kong shin tsay
 pepper

Directions

Bring chicken broth, water and scallops to a boil in a large pot. While waiting, cut chicken up into bite-size pieces and coat them with cornstarch. Wash all the vegetables. When broth begins to boil, put the chicken pieces in, one by one. When the chicken begins to look cooked, add the sheau hwang gua and the sy gua. Turn heat to low and let soup simmer for about 10 minutes. Then turn the soup to a high boil. Quickly add the torng hau, shian tray and kong shinn tsay and let them boil for 1 minute. Add pepper to taste and serve. Serves 5.