

Chinese Cabbage Soup

THIS RECIPE IS PROOF that cabbage is not an acceptable substitute for eggs (go figure), but you can't blame a girl for trying. I set out to make a vegan Egg Drop Soup and ended up creating something I love just as much. The taste is all its own, but the aroma is all egg drop soup (or perhaps I've just convinced myself because I wanted it to be).

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| 8 cups vegetable stock | In Dutch oven, bring stock to simmer. Crush or twist lemongrass to release essence and add to stock along with ginger, cloves, peppercorns, star anise and tamari. Simmer 30 minutes and then scoop out and discard solids. |
| 2 5-inch pieces of lemongrass | |
| 1 2-inch piece fresh ginger, peeled and thinly sliced | |
| 5 whole cloves | Stir in cabbage, snow peas and mushrooms and simmer until cabbage is wilted (about 5 minutes). Slowly pour in dissolved arrowroot and stir continuously for 1 minute longer. Remove from heat and stir in dissolved miso. |
| ½ teaspoon black peppercorns | |
| 1 star anise | |
| 3 tablespoons tamari | Drizzle with hot sesame oil and ume plum vinegar, top with scallions and serve hot. |
| 6 cups thinly sliced napa cabbage | |
| 1 cup julienned snow peas | SERVES 4 |
| ½ cup thinly sliced cremini mushroom caps | |
| 1 tablespoon arrowroot dissolved in 2 tablespoons cool water | |
| 3 tablespoons white miso (variety of choice) dissolved in 3 tablespoons cool water | |
| 4–6 dashes of hot pepper sesame oil | |
| 4 dashes of ume plum vinegar | |
| ½ cup chopped scallions | |