

# Chinese Mushroom Soup

Recipe courtesy of *Company's Comings*

momlogic.com

## Ingredients:

15 Chinese dried mushrooms, stems removed  
Boiling water  
6 cups prepared chicken broth  
8 ounce can of sliced water chestnuts, drained  
8 ounce can of bamboo shoots, drained  
1/3 cup rice vinegar  
1/4 cup soy sauce  
1 teaspoon dried crushed chilies  
1 cup diced cooked pork  
2 tablespoons sliced green onion

## Directions:

Place mushrooms in a small bowl. Add boiling water until 2 inches above mushrooms. Let stand for about 20 minutes until softened. Drain. Thinly slice mushrooms. Transfer to a 3 1/2- to 4-quart slow cooker.

Add the next 6 ingredients. Stir well. Cover. Cook on low for 8 to 10 hours or on high for 4 to 5 hours.

Add pork and onion. Stir well. Cover. Cook on high for 10 to 15 minutes, until pork is heated through. Makes about 8 1/2 cups.

Shake pan halfway through baking... (approx. 20min)

6. Enjoy!

Serves 4