

Chinese Cellophane Noodle Soup

<http://userealbutter.com/2009/10/10/chinese-cellophane-noodle-soup-recipe/>

this recipe is totally flexible, mix and match what you like best

1/2 lb. [dumpling filling](#)

6 cups water

2 qts. chicken broth (homemade or store bought)

8-12 Napa cabbage leaves, cut into 2-inch pieces

1/2 cup preserved mustard green, sliced or julienned

8 oz. fish balls or cuttlefish balls

6 oz. tempura cake (fried fish cake with vegetables – there are other kinds too), sliced

1/4-inch thick

1 cup bamboo shoots, sliced

1 cup Chinese black mushrooms, trimmed of stems and sliced in half

8 oz. cellophane noodles (also called mung bean thread noodles)

Prepare the pork meatballs by rolling the raw filling into balls just slightly smaller than a golfball. Bring the water to a boil in a medium saucepan. Add the meatballs and boil for ten minutes. Pour the meatballs and the cooking liquid into a large pot and add the chicken broth. Bring to boil over high heat. Add the Napa cabbage and let cook for a few minutes. When the cabbage softens add the remaining ingredients except for the cellophane noodles. As the soup returns to a boil, drop the cellophane noodles into the pot and stir them in. When the noodles are soft, the soup is ready to serve.