

Savory Chinese Soybean Milk Soup (*shian do jian*)

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8 oz. Chinese doughnuts (*yo tiao*)
3 green onions, sliced thin
1/4 cup preserved mustard greens, diced
1/2 cup pork sung
dash of vinegar (I use red wine vinegar)
sesame oil
chili oil (optional)
1 quart unsweetened soybean milk

Heat the Chinese doughnuts in the oven (350°F) for a few minutes until just crisp, but not hard (still want them relatively chewy in the middle). Slice two or three of the strips into 1-inch thick pieces. Sprinkle about a tablespoon of green onions, preserved mustard green, pork sung, a few drops of vinegar, a dash of sesame oil, and if using – chili oil in each bowl. Top with five or six pieces of Chinese doughnut. Meanwhile, heat the soybean milk in a pot over high heat. Watch it carefully as it boils over VERY quickly. Just as it begins to boil, remove from heat and pour the hot soybean milk into each bowl. Serve hot with extra toppings on the side and a strip of Chinese doughnut. Serves 4. **Note:** The purpose of the vinegar is to thicken the soup, so you only need a couple of drops – don't go crazy or it will get incredibly thick.