



## Hot and Sour Duck Soup

Yields: 1 gallon

Servings: 12 (10 oz)

*If you are the cook who likes to do everything at the last minute, this soup is not for you. But it is easy (and delicious) to put together with just a couple small steps over the course of three days. Make the stock on the first day, prep your produce and pull the duck on the second day, and finish the soup on the third day. It can be served straight away or reheated. Plan ahead and you'll be happy with the easy prep and tasty results.*

### Stock

3 each	Gunthorp Farms duck legs, <a href="http://www.gunthorpfarms.com">www.gunthorpfarms.com</a>
2 each	Carrots, peeled and rough chop
1 each	Yellow onion, peeled and rough chop
1 rib	Celery, rough chop
1 each	Leek, rough chop white part only
All	Mushroom stems, reserved from soup recipe below
1 each	Bay leaf
6 each	Black peppercorn
1 each	Star anise
1/2 each	Cinnamon stick
1 ¼ gallon	Water, <a href="http://www.indianapoliswater.com">www.indianapoliswater.com</a>

### Soup

2 Tbsp	Peanut oil
1 head	Baby bok choy, trim stem and cut crosswise into ½ in sections (ask your favorite local grower for bok choy)
2 ribs	Celery, small dice
2 each	Carrots, peeled and small dice
½ lb	Homestead Growers' shiitake mushrooms, de-stem and slice thin, <a href="http://www.homestead-growers.com">www.homestead-growers.com</a>
1 Tbsp	Butter, unsalted
1 gallon	Duck stock, recipe above
All	Pulled meat from duck legs in recipe above, discard bones, shred meat
1 each	Lime, juiced
1 tsp	Szechuan peppercorn, crushed fine
¼ cup	Bourbon Barrel Soy Sauce, <a href="http://www.bourbonbarrelfoods.com">www.bourbonbarrelfoods.com</a>
To Taste	Sambal Chili Paste
½ cup	Rice wine vinegar
3 each	Schact Family Farm eggs, <a href="http://www.schactfleecefarm.com">www.schactfleecefarm.com</a>
1 tsp	Sesame oil

### Method of Preparation for the Stock

1. In a two gallon stock pot, add the duck legs and enough water to cover the legs.
2. Bring to a simmer then strain and discard the liquid.
3. Combine all remaining ingredients including the 1 ¼ gallon of water; bring to a boil and reduce to a simmer.
4. Skim all the junk (scum or foam) that rises to the surface.
5. Simmer for 8 hours, skimming as needed.
6. Strain stock and reserve the liquid stock and the duck legs for the soup. Discard remaining ingredients.
7. You should yield at least 1 gallon of stock.

### Method of Preparation for the Soup

1. Heat oil in a wok or wide bottom pan over high heat.
2. Just before the smoking point add bok choy, carrots, and celery. Sauté until the carrots become tender.
3. Add the mushrooms and continue to sauté. Add the butter and 2 oz. of duck stock as the moisture is absorbed by the mushrooms. Cook until all the moisture is evaporated from the pan but be sure not to let anything stick to the pan.
4. Add the duck stock and bring to a simmer.
5. Add the duck, lime juice, peppercorns, soy sauce, chili paste, and rice wine vinegar.
6. Allow to simmer for 20 min., then adjust seasoning.
7. Whisk eggs and sesame oil until well blended.
8. Stir the soup in a circular motion while adding the egg mixture in a slow stream.

### Garnish (all items are optional)

3 each	Green onion, slice thin
1/2 cup	Cilantro, rough chop
1 cup	Bean sprouts
1 each	Thai chile, sliced thin