

Snow Fungus Chicken Soup

雪耳紅棗老雞湯

Makes 6 servings

March

½	stewing chicken
1 head	snow fungus
10	red dates, pits removed
3 slices	ginger
2 pieces	dried codonopsis pilosula, salt to taste

1. Blanch chicken in boiling water for 5 minutes. Rinse under cold water to clean any impurities. Place in a stock pot.
2. Soak snow fungus in warm water to cover until softened, about 30 minutes. Remove and discard any tough stems. Tear into bite-sized pieces.
3. Add red dates and ginger and to stock pot. Add 10 cups cold water and bring to a simmer over medium-high heat. Reduce heat to low and simmer for 90 minutes.
4. Add snow fungus and codonopsis pilosula; continue to simmer for 30 more minutes. Salt to taste before serving.

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