

Beef Noodle Soup



Ingredients

1/4 ounce dried porcini mushrooms
2/3 cup boiling water
6 scallions
4 ounces carrots (about 3)
12 ounces sirloin or chicken, thinly sliced
1-2 tbsp oil
1 garlic clove, crushed
1 inch piece fresh ginger, minced

8 1/2 cups beef broth
3 tbsp soy
4 tbsp sherry
3 ounces thin egg noodles
1 cup shredded spinach
s/p to taste



Directions

Break the mushrooms into small pieces, pour boiling water over them and let soak 15 minutes. Shred carrot and scallions into 2 inch fine strips. Trim off any fat from the beef and slice into thin strips. Heat the oil in a large sauce pan and add beef in batches to brown, adding more oil if needed. Remove beef with slotted spoon and drain on paper towel. Add garlic and ginger, scallions and carrots to the pan and stir fry 3 minutes. Add the beef, the stock, the mushrooms in their liquid, soy and sherry. Season with salt and pepper and bring to a boil. Lower the heat, simmer, covered, for 10 minutes. Break up noodles and add to the pan with shredded spinach. Simmer for 5 minutes and serve.
