Mushroom Broth with Tofu and Veggie Soup

1 Gal	Filtered water
1/2 Box	Tofu
1 Tbsp & 1/2 Cup	Tamari
1 Tbsp	Sesame oil
1	Lime, juiced, divided in half
1 Tsp & 1 Tbsp	Chili Paste
1 Oz	Dried porcinis
Dash	Fish sauce (optional)
1 Box	Vermicelli noodles
1	Carrot, shaved
2 Oz	Mushrooms, sliced thin
2	Green onions, sliced thin
2	Radishes, sliced thin
1	Turnip, sliced thin
1/4 Cup	Basil, leaves torn
2 Tbsp	Cilantro, chopped

Bring the water to a boil in a large pot. While it's heating, dice tofu and marinate in bowl with 1 Tbsp tamari, 1 Tbsp sesame oil, half the lime juice, and 1 Tsp chili paste. Add the porcinis to the water when it reaches a boil. Cover with lid and simmer.

Place the vermicelli noodles in a large bowl and cover with filtered water. Allow to sit submerged for about 7 minutes while you slice your vegetables.

Divide your mushrooms, carrots, green onions, radishes, turnips, basil and cilantro among six large bowls. Strain the porcinis out of the broth, reserving the broth. If desired, chop the porcinis very small and add back to broth.

Bring back to a simmer, add tofu and vermicelli. Season with 1/2 cup tamari, 1/2 lime juice, 1 Tbsp chili paste and a dash of fish sauce if desired. Taste for additional seasoning. Serve immediately.

Yield: 6 large servings.