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Hot and Sour Soup

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6 dried shiitake mushrooms
2 cups water
½ cup sliced green onions
1 Tbsp chopped fresh Cilantro
Pinch cayenne pepper

2 cups chicken broth
1 Tbsp miso
½ cup cubed firm tofu (not silken)
1 Tbsp sesame oil

1. Soak the shiitake mushrooms in very warm water for 15 minutes while you get the rest of the ingredients ready. Drain them and slice into thin slices.
2. Place the chicken broth, water and miso in a 3 quart pan and heat over high heat until it comes to a boil. Reduce the heat to simmer and add the rest of the ingredients. Stir well and cook briefly, about 3 minutes. Serve Hot.