

Asian Egg Drop Soup with Ginger & Soy

Serves 4

Ingredients:

3 eggs, lightly beaten
4 cups of chicken stock*
1 tablespoon of corn starch
Scant 1/2 teaspoon grated ginger**
1 tablespoon of soy sauce*
3 green onions, chopped
1/4 teaspoon of white pepper
3/4 cup of enoki mushrooms or sliced shitaki mushrooms

Method:

- Reserve 1/2 cup of the stock and mix with the cornstarch until dissolved.
- Place the chicken stock, ginger, soy sauce, green onions, mushrooms and white pepper in a pot and bring to a boil. Add the cornstarch and stock mixture and stir. Reduce heat to a simmer.
- Slowly pour in the beaten eggs while stirring the soup. The egg will spread out into ribbons. Turn off the heat and garnish with a few more chopped green onions. Serve immediately.