

# *Egg Drop Soup*

**Don't go buying the take out stuff anymore!**

- Servings - 2 to 4
- Prep time - 5 minutes
- Cook time - 25 minutes

## **Ingredients**

- 4 cups (32 oz) chicken or vegetable stock
- Fresh ginger, peeled and cut into large chunks
- 8 oz mushrooms, thinly sliced
- 4 green onions, chopped
- 1 tablespoon soy sauce
- 2 large eggs
- Salt or soy sauce
- 1 tablespoon + 1 teaspoon cornstarch

## **Protocol**

1. Heat the stock over medium heat in a sauce pan. Add in the large chunks of ginger, sliced mushrooms, and chopped onions. Let simmer for 15 minutes.
2. Remove the ginger chunks with a slotted spoon and add in the salt or soy sauce for flavor. Remove 1/4 of a cup of the broth and set aside in a small bowl. Add in the tablespoon of cornstarch and mix together. Add this back into the broth and simmer for another minute or two.
3. In a separate bowl, whisk the eggs and mix in the teaspoon of cornstarch.
4. Bring the broth down to a bare simmer, slowly whisk in the egg using a fork held to the edge of the bowl to help drizzle.
5. Turn off the heat and let sit for 1 minute to let eggs finish cooking.