Westlake Beef Soup

Ingredients

5 oz Ground Beef (or sliced beef)
1 T Soy Sauce
1 T Rice Cooking Wine
1 T Water (plus 1 1/3 cup)
1/2 t Sesame Oil
2 t Cornstarch (plus 2 tablespoons)
4 c Chicken Stock
1 t Chicken Bouillon Powder
1 t Sugar
1/4 t Black Pepper
1/2 t Salt
2 Eggs
1 Green Onion (sliced)
3/4 c Cilantro (chopped)

Instructions

1.In a medium bowl, add soy sauce, rice wine, 1 tablespoon water, and sesame oil, to the ground beef, adding 2 teaspoons cornstarch last. Marinate the beef for 15 minutes.
2.Meanwhile, bring the chicken stock and 1 cup water to a boil. Stir in the marinated ground beef, using chopsticks to break up any lumps. Add the sugar, salt, chicken bouillon, and pepper.
3.Bring the soup back to a boil, turn down the heat, and simmer for a few minutes to allow the ground beef to cook. Taste and add extra salt if needed.
4.Mix 2 tablespoons cornstarch with 1/3 cup of water in a small bowl. Add to pot and stir to thicken.
5.Beat eggs in a small bowl. Pour the egg in the

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pot in a steady stream. Use a fork to gently stir the eggs in a clockwise direction until they form thin ribbons.
6.Stir in green onion and cilantro then serve.