

Egg Drop Soup

Ingredients

4 c Chicken Broth
1/2 t Sesame Oil
1/2 t Salt
1/4 t Sugar
1/4 t White Pepper
1/4 t Turmeric
2 t Soy Sauce
1 t Chicken Bouillon Powder
1/4 c Cornstarch
1/4 c Water
3 Eggs (beaten)
1 Green Onion (sliced)
1 T Cilantro (chopped)

Instructions

1. Add chicken broth to a medium-sized pot. Stir in the sesame oil, salt, sugar, turmeric, soy sauce, chicken bouillon, and white pepper.
2. Bring to a boil on medium heat then taste the soup, and adjust the seasoning if needed.
3. Meanwhile, mix the cornstarch with water until homogeneous. Stir the soup continuously and drizzle in the cornstarch slurry. Wait until the soup has thickened slightly.
4. Use a fork to stir the soup in a circular motion, and slowly drizzle in the egg until you have added it all. Add green onions and cilantro, serve immediately.