

Shrimp and Egg Flower Soup

Ingredients

2 T Cornstarch
2 T Water
5 c Chicken Broth
1 T Sherry
1 T Soy Sauce
1 1/2 t Ginger (grated)
1 t Sesame Oil
2 c Mushrooms (sliced)
1 c Carrot (shredded)
1 c Peas (frozen, thawed)
2 Eggs (lightly beaten)
3/4 lb Shrimp (peeled and deveined,
cut lengthwise)
1/4 c Green Onions (thinly sliced)

Instructions

1. Combine cornstarch and water in a small bowl, stirring with a whisk.
2. Combine cornstarch mixture, broth, sherry, soy sauce, ginger, and oil in a large saucepan. Bring to a boil. Add mushrooms and carrot; cook 2 minutes. Add peas and shrimp; cook 3 minutes or until shrimp are done. Remove from heat. Slowly drizzle egg into broth mixture, stirring constantly. Stir in onions.