

Egg Drop Soup

(makes 6 cups)

Ingredients

- 4 cups chicken broth
- 1 tablespoon and 1 teaspoon cornstarch
- 3 large eggs
- 1/2 tablespoon soy sauce
- 1/2" fresh ginger
- 1/2 teaspoon peppercorns
- 1 cinnamon stick
- 1 teaspoon white pepper
- 1/2 teaspoon sesame oil

Directions

1. Whisk together 1 tablespoon cornstarch and chilled or room temperature chicken stock.
2. Pour the stock in a saucepan over medium-high heat and bring to a boil. Place the ginger and peppercorns in a tea ball or bag, then add to the broth along with the cinnamon stick, soy sauce, and white pepper. Turn down the heat to medium-low and simmer for 15 minutes.
3. Scoop out the cinnamon stick and remove the tea bag, and taste the broth. Add salt or soy sauce as needed.
4. In a small bowl, whisk together the eggs with the remaining teaspoon of cornstarch. Stir the soup with a ladle. Rest a fork over the bowl, and press down on the back of the fork with your thumb while your fingers reach around to grip the bottom of the bowl. Tilt the bowl to pour the eggs slowly through the fork tines. Whisk the broth with your other hand as you pour.
5. Let the soup stand for a few seconds to finish cooking the eggs. Stir in the sesame oil. Serve immediately. To garnish, top with sliced scallions.
6. Enjoy!

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