

# Egg Drop Soup

## Ingredients:

- 4 cups chicken broth, vegetable broth or water
- 3 green onions
- 1 slice ginger or ground ginger
- 1/4 teaspoon white pepper (black pepper can be used instead)
- 4 eggs, beaten
- 1 tablespoon light soy sauce or 1/4 teaspoon salt
- 4 teaspoons cornstarch (optional)
- 2 tablespoons of water (optional)
- 2 teaspoons sesame oil

## Preparation:

- Combine broth, the white parts of the green onion and ginger in a pot. Cook on high until boiling. Reduce to low and simmer for 10 minutes.
- Combine cornstarch with 2 tablespoons water, if using. Whisk until cornstarch is dissolved. Swirl into the soup to thicken it.
- Once soup has simmered, remove the ginger and white parts of the green onions with a slotted spoon.
- To add the eggs, hold a fork (or chopsticks!) under the beaten eggs and slowly pour the egg through the gaps of the fork. Let the eggs set for a few seconds, then gently stir to break up the eggs to the desired consistency.
- Drizzle with sesame oil, and garnish with the chopped green parts of the green onion.
- Other optional ingredients to add to simmering soup could include oyster mushrooms, bok choy, tomatoes or corn.

*Adapted from OmnivoresCookbook.com*

