

Egg Drop Soup (Hot & Sour)

Source: *College Cookbook*

Modified By: *Michael D'Attilo*

Vegetable oil (*for frying, sesame preferred*)

2 tbsp minced ginger

1 tbsp chili garlic sauce

1 1/2 tsp red chili paste

2 tsp fish sauce

(optional: 1 tsp minced garlic)

4 cups chicken broth, soft vegetable broth or dashi

1/3 bunch scallions, chopped

6-8 Mushrooms, sliced or diced (*Use the best you can get; shiitake > bella > white*)

2 tsp toasted sesame oil

2 scallions, neatly sliced

4 eggs

(optional or substitution: Short, thin egg noodles)

Cook minced ginger, chili garlic sauce, chili paste, fish sauce, and sesame oil in oil for about 1 minute, stirring constantly.

Add vegetable broth, scallions, mushrooms, and sesame oil and bring to a boil. Simmer until mushrooms are cooked through (1-2 minutes if heated with the soup)

Break all eggs into a bowl and lightly whisk together with a fork. With soup at a low simmer, slowly pour eggs into the pot with one hand while mixing them as they enter the broth with the other. Once eggs are added, cook for 30 more seconds and remove from heat.

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