

Egg Drop Soup (Pure)

Source: *Allrecipes*

Modified By: *Michael D'Attilo*

2 cups chicken broth (or soft vegetable broth)

1/2 tsp soy sauce

1/2 tsp toasted sesame oil

2 eggs

1/4 tsp salt

1/4 tsp white or black pepper (scant)

(optional)

2 tsp cornstarch

2 tsp water

(optional)

2 tsp minced chives or scallions

In a small saucepan, combine the chicken broth, soy sauce and sesame oil over medium heat. Whisk eggs together with salt and pepper; set aside.

Bring broth to a boil. Stir together the cornstarch and water to dissolve cornstarch; pour into the boiling broth. Remove from heat.

Stir gently while you pour in the egg into pot. Season with chives, salt and pepper before serving.

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