

Egg Drop Soup Recipe

Ingredients:

6 cups chicken or superior stock
Salt to taste
6 eggs at room temperature, beaten
½ cup trimmed and thinly sliced scallions

Method:

Pour the stock into a large pot, cover, and bring to a boil over high heat. Add the salt to taste. Gradually pour in the beaten eggs, whisking constantly with a large cooking fork until soft, silken threads of egg form, about 1 minute. Turn off the heat, pour the soup into a heated tureen, softly mound the scallion in the center of the soup and serve in individual bowls with steamed jasmine rice.

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