

Egg Drop Soup

Ingredients:

5 cups of chicken broth
1 Tbs of soy sauce
1 Tbs of sesame oil
2 Tbs of cornstarch
¼ cup of water
5 eggs beaten
2 Tbs of chopped fresh chives
½ tsp of ground ginger

Directions:

1. Combine sesame oil, chicken broth, and soy sauce in a large saucepan. Bring to a boil.
2. Stir together the cornstarch and water to dissolve the cornstarch. Pour into boiling broth.
3. Continue stirring gently while you pour in the beaten eggs.
4. Season with chives and ginger before serving.