

BETTER-THAN-TAKEOUT EGG DROP SOUP

(from *The Cleaner Plate Club*)

1 Tbsp canola oil
2 scallions, chopped, white and green parts separated
4 c. chicken broth
1/2 tsp sherry (I used a splash of white wine)
1/4 tsp salt
1/8 tsp ground ginger
1/8 tsp white pepper
1 1/2 Tbsp cornstarch
3 drops sesame oil
2 eggs

Heat the canola oil in a large saucepan over medium-low heat. Add the white parts of the scallions and sweat for five minutes.

Pour 3 1/2 cups of broth into the pan, reserving 1/2 cup. Add the sherry, soy sauce, salt, ginger, and white pepper. Bring to a boil and let cook for 5 minutes.

Mix the cornstarch with the reserved broth in a small bowl, and add to the pan. Add the sesame oil. Turn the heat to low. In a separate bowl, beat the eggs, then add to the broth while stirring rapidly in a clockwise motion. Stir for 1 minute, until the eggs have cooked and look like shreds.

Sprinkle the soup with the scallion greens. Serve hot. Serves 4.