

Recipe – Egg Drop Soup Variations

This recipe can be made ovovegetarian or omnivore. Following is the basic recipe with chicken stock.

Ingredients:

- 4 cups chicken broth (we used Better than Bouillon organic)
- 4 scallions, sliced on the diagonal and using much of the green
- 1 egg, whipped

Directions:

Heat the stock and simmer the scallions for about 3 minutes.

In a slow, thin stream, add the egg to the gently simmering stock and gently stir so that threads of egg form. Serve immediately.

Serves 4.

Variations:

Use a vegetarian broth.

Add one thinly sliced shiitake mushroom per serving.

Add seaweed, re-hydrated according to the package directions

Add 4 TBS diced tofu.

Flavor it with tamari or sesame oil.