Egg Drop Soup

Quick · Serves 3 to 4 (about 4½ cups)

Ken's note: TBD

Ingredients

- 4 cups low-sodium chicken broth (one 32-oz carton)
- 3 tbsp cornstarch
- Optional: a few slices of ginger or a smashed garlic clove
- ½ tsp toasted sesame oil
- Pinch of white pepper
- 3 eggs, lightly beaten
- Salt, and a splash of soy sauce, to taste
- 1 scallion, thinly sliced

Method

1. Stir ¼ cup of the broth into the cornstarch. Bring the rest to a boil. If using ginger or garlic, simmer it in the broth, covered, 5 minutes, then fish it out.
2. Turn down to a simmer. Add the sesame oil and white pepper, then stir in the cornstarch slurry and simmer about 1 minute until slightly thickened.
3. Drop the heat to the lowest setting. Stirring gently in one direction, pour in the eggs in a thin stream. Take the pot off the heat and let it sit 1 minute.
4. Taste, then season with salt or soy sauce. Top with scallion.
5. Add-ins: corn, chopped tomato, diced tofu or crab. Reheat gently so the eggs don't turn rubbery.