



## Egg Drop Soup

We've all enjoyed egg drop soup at restaurants, but if you're like me, you've never tried to make it yourself. But when I saw this video, I had to give it a shot. This recipe is incredibly easy and highly adaptable; I recommend cooking the cornstarch with some peanut oil to enrich the flavor. And of course, substitute vegetable broth for the chicken broth. Bok choy, baby corn and soy sauce are also great additions. Have fun!

### Ingredients

- 4 cups vegetable broth
- ¼ tsp white pepper
- ¼ tsp ground ginger
- ¼ tsp garlic powder
- 1 tbsp sherry
- 2 small green onions
- 1 ½ tbsp cornstarch
- 1 large egg
- 1 tbsp water

### Preparation process (4 servings)

Mix the broth, white pepper, ground ginger, garlic powder, and sherry in a large pot.

Rinse the green onions with cold water and dry them with a paper towel. Cut off the ends and discard them. Cut the stalks into small pieces.

Mix the cornstarch with a small amount of water to dissolve it.

In a small bowl, beat the egg with a fork. Then add the water and mix the egg and the water together

Put soup mixture on high heat until it's boiling

Once it's boiling, add the cornstarch mixture and stir for 1 minute.

Turn off the heat, and, while stirring the soup, slowly drizzle the egg mixture into the pot.

Pour the soup into bowls to serve and top with the green onions.

If you want to watch the video again. Click [here](#).