



Egg Drop Soup

1.5 L (6 cups) chicken or vegetable stock

15 mL (1 Tbsp) soy sauce, or more to taste

4 eggs

Salt and pepper, to taste

2 scallions, trimmed and chopped

5 mL (1 tsp) sesame oil, or more to taste

Several fresh cilantro sprigs, shredded rotisserie chicken, grilled or roasted vegetables, crumbled crackers and/or hot sauce, for topping

Add the stock and soy sauce to a large pot over medium-high heat and bring to a boil. Crack the eggs into a medium bowl. Add a sprinkle of salt and pepper then beat with a fork until no streaks remain.

When the stock boils, reduce heat to a simmer. Pour in the eggs in a slow stream, stirring constantly in slow swirls with a large spoon to scramble them softly without clumping or dissolving into the soup. Keep stirring slowly until the eggs are cooked, 1 to 2 minutes.

Stir in the scallions and sesame oil, then taste and adjust the seasoning with more salt, pepper, soy sauce or sesame oil. Serve garnished with cilantro and desired toppings. Makes 4 to 6 servings.

Recipe adapted from *How to Cook Everything: The Basics* (Harvest Books, 2012; not available at Costco) courtesy of Mark Bittman (Bittmanproject.com) Photo courtesy of Kerri Conan