

Dive into the heartwarming flavors of a traditional Chinese favorite with this Classic Egg Drop Soup. Known for its comforting and soothing qualities, this simple yet delicious soup is perfect for any meal, offering a light but flavorful experience. Follow this easy recipe to create a bowl of comfort that's sure to delight your taste buds.

Ingredients:

Ingredient	Quantity
Chicken broth	4 cups
Large eggs	3
Ground white pepper	1/4 teaspoon
Sesame oil	1/2 teaspoon
Cornstarch	2 tablespoons
Water	3 tablespoons
Green onions	2, thinly sliced
Salt	to taste

Directions:

1. **Simmer the Broth:** Begin by heating the chicken broth in a saucepan over medium-high heat. Wait until it begins to simmer, but make sure it does not come to a full boil.
 2. **Thicken the Soup:** In a small bowl, whisk together the cornstarch and water until you achieve a smooth consistency. This slurry will be used to thicken the soup, giving it the perfect texture.
 3. **Prepare the Egg Mixture:** In another bowl, beat the eggs with the ground white pepper and sesame oil. This mixture will create the signature "egg ribbons" in the soup.
 4. **Create Egg Ribbons:** Once the broth is simmering, gradually pour the egg mixture into the saucepan, stirring gently in a circular motion. The heat of the broth will cook the eggs instantly, forming delicate ribbons.
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1. **Blanch the Green Onions:** Blanch the thinly sliced green onions in boiling water for about 30 seconds in a separate saucepan, then drain. This step enhances their flavor and texture.
 2. **Thicken the Soup:** Re-stir the cornstarch mixture to ensure it's well combined, then slowly add it to the simmering broth. Continue stirring until the soup thickens slightly.
 3. **Season:** Adjust the flavor of the soup with salt to taste. The amount of salt needed can

vary based on the chicken broth used, so seasoning at the end allows for better control over the soup's flavor.

4. **Serve:** Ladle the soup into bowls and garnish with the blanched green onions. The vibrant green of the onions not only adds a pop of color but also a fresh, mild crunch.

Serving Suggestions:

- **Pair with Crispy Wontons:** For a delightful crunch, serve the soup with a side of crispy wontons or crackers.
- **Add Tofu:** For a heartier soup, consider adding cubes of soft tofu to the broth before adding the egg mixture.
- **Customize with Vegetables:** Feel free to add thinly sliced mushrooms, bamboo shoots, or any of your favorite vegetables to the soup for added texture and flavor.

This Classic Egg Drop Soup recipe is a testament to the beauty of simplicity in cooking. With just a few ingredients and steps, you can create a dish that's both nourishing and satisfying. Whether you're looking for a light starter or a comforting meal, this soup is sure to become a cherished addition to your culinary repertoire. Enjoy the soothing embrace of each spoonful!