

TIM FARMER'S COUNTRY KITCHEN

EGG DROP SOUP

*4 cups chicken broth
1/3 onion, chopped
1/2 teaspoon fresh ginger, grated
2 chicken bouillon cubes
1/2 teaspoon sesame oil
Dash of black pepper
3 eggs
1 tablespoon water*



Heat broth in large pot with onion, ginger, bouillon, oil and pepper until boiling. Mix eggs in separate bowl with water. Stir soup quickly until funnel forms. Pour eggs in slowly and stir. Eggs will become ribbon like. Soup is ready to serve.