



# LES' EGG DROP SOUP

## INGREDIENTS:

2 TO 3 CUPS OF CHICKEN BOUILLON  
1 EGG (WELL BEATEN)  
2 TEASPOONS OF GREEN ONIONS  
(FINELY CHOPPED)  
1 SLICE OF GINGER



## DIRECTIONS:

BRING BOUILLON TO A BOIL, DROP IN 1 SLICE OF GINGER (SIZE OF A QUARTER), TURN OFF FLAME.

BEAT ONE EGG IN A CUP WITH A FORK.

USING THE FORK, DROP BEATEN EGG INTO THE BOILING BOUILLON, WHILE STIRRING THE BOUILLON IN A CLOCKWISE DIRECTION. THIS WILL FEATHER OUT THE EGG.

SPRINKLE THE CUT GREEN ONIONS ON THE TOP OF THE SOUP BEFORE SERVING.



**MAKES ONE SERVING**

