

Egg Drop Soup

- 5 cups chicken stock
- 1 t. soy sauce (or tamari sauce for a wheat-free option)
- 2 Tablespoons medium-dry sherry
- 1 (2-inch) piece fresh ginger, thinly sliced
- 1 garlic clove, smashed (by pounding your fist on the flat side of a large chef's knife with the garlic underneath)
- 2 large eggs, lightly beaten
- 1-2 scallions, thinly sliced
- 1 ½ teaspoons Asian sesame oil, or to taste

Bring chicken stock, soy sauce, sherry, ginger and garlic to a boil. Remove ginger and garlic with a slotted spoon and discard.

Stirring soup in a circular motion, add eggs in a slow, steady stream.

Simmer, undisturbed, for 1 minute.

Remove from heat and stir in scallions and oil.

Chow DOWN!