

EGG DROP SOUP

COOKEE'S TOOL KIT

Soup Pot
Grater
Chop sticks or whisk
Small mixing cup
Measuring Cups and Spoons
Serving bowl
Chef's Knife
Cutting Board
Adult Supervision



Ingredients

4 cups prepared chicken stock, plus 2 tablespoons for slurry
1/2 teaspoon grated fresh ginger
1 tablespoon soy sauce
1 tablespoon cornstarch
2 eggs, lightly beaten

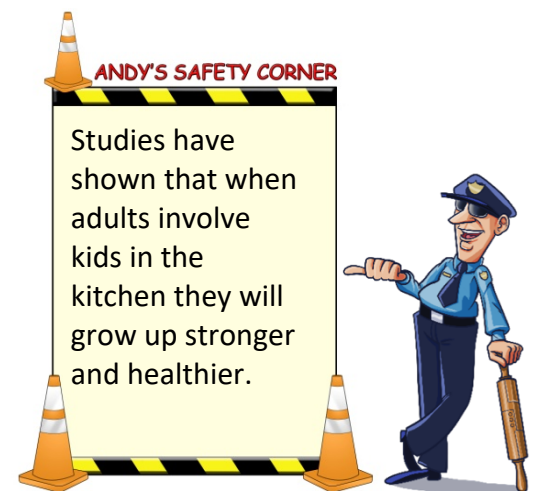
2 green onions, chopped
8 drops of dark sesame oil
Salt and white pepper, to taste
1/4 cup chopped fresh herbs
(chervil, chives, basil, or parsley)

Variations: Add mushrooms, or spinach or watercress

Directions

1. Bring soup stock, grated ginger and soy sauce to a boil.
2. In a small cup, make a slurry by combining the cornstarch and 2 tablespoons of chicken stock. Stir until dissolved.
3. Slowly pour in the cornstarch mixture while stirring the stock, until thickened.
4. Reduce heat to a simmer. Pour in the eggs slowly while stirring the soup in the same direction. The egg will spread and feather.
5. Turn off the heat and add the green onions.

Season with salt and pepper, and serve immediately.



ANDY'S SAFETY CORNER

Studies have shown that when adults involve kids in the kitchen they will grow up stronger and healthier.

Prep and Cook Time: 10 minutes