

## Soups & Chili

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# Egg Drop Soup II

Susan McEwen McIntosh

"Southern Living" Cooking Light - 1983

**1 1/2 tablespoons cornstarch**

**2 tablespoons water**

**4 cups chicken broth**

**1 tablespoon soy sauce**

**4 eggs, slightly beaten**

**1/3 cup minced green onions**

In a bowl, combine the cornstarch and water, stirring until blended. Set aside.

In a medium saucepan, combine the broth and soy sauce. Bring to a boil.

Slowly pour the eggs (one at a time) into the rapidly boiling broth, stirring constantly. (The egg forms lacy strands as it cooks.)

Stir the cornstarch mixture into the soup. Cook, stirring constantly, until thickened.

Remove from the heat. Stir in the onions.

Serve immediately.

Yield: 4 cups

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Per Serving (excluding unknown items): 515 Calories; 25g Fat (46.4% calories from fat); 46g Protein; 20g Carbohydrate; 1g Dietary Fiber; 848mg Cholesterol; 4369mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 1 Vegetable; 1 1/2 Fat.