

# Egg Drop Soup

Amy Beth Corlew-Sherlock - Lapeer, MI  
*Taste of Home Grandma's Favorites*

## Servings: 4

*3 cups chicken broth  
1 tablespoon cornstarch  
2 tablespoons cold water  
1 large egg, lightly beaten  
1 green onion, sliced*

In a large saucepan, bring the broth to a boil over medium heat.

In a bowl, combine the cornstarch and water until smooth. Gradually stir into the broth.

Bring to a boil. Cook and stir for 2 minutes or until thickened.

Reduce the heat. Drizzle the beaten egg into the hot broth, stirring constantly.

Remove from the heat. stir in the onion.

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Per Serving (excluding unknown items): 56 Calories; 2g Fat (38.5% calories from fat); 5g Protein; 3g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 591mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fat.