

Chicken Corn Egg Drop Soup

Ingredients:

- 1 lb Chicken Breast, finely chopped
- 4 tbsp Water
- 4 tsp Cornstarch
- 4 tsp Oyster sauce
- 6 cups fresh or frozen sweet Corn (any corn of chef's choice)
- 20 cups Chicken stock – homemade or organic is best
- 2 tsp Turmeric powder
- 2 tsp Sesame oil
- 2 tsp Salt – to taste
- 4 pinch white Pepper
- 1 cup Cornstarch combined with 2 cups chicken stock – mix
- 8 Egg whites, beaten
- 4 Scallions, finely chopped
- 4 tbs Cilantro – use to garnish
- Freshly ground black Pepper – use to garnish

Directions:

Marinate chicken with 4 tbs water, 4 tsp cornstarch, and 4 tsp oyster sauce.
Mix until liquid is absorbed into chicken and set aside.
Finely mince ½ of the corn, set aside.
Add chicken stock, minced and whole corn, turmeric powder to pot and bring to low boil.
Reduce, cover, and simmer for 10 mins.
Add sesame oil, salt, and white pepper.
Increase heat a bit.
Add chicken to soup and break up any clumps of chicken while stirring.
Re-mix cornstarch and chicken stock.
Stir soup while slowly pouring in cornstarch slurry.
If too thick, add stock, too thin add more slurry.
Mix until desired consistency.
Use large ladle to gently stir soup in one direction, while slowly pouring the beaten egg whites into soup.
Stirring slowly will yield large 'ribbons' of egg and stirring quickly with result in a finer 'egg flower'.
Stir in half of the scallions,
Serve in bowls garnished with scallions, cilantro and fresh black pepper.
Add salt to taste.