
Corn & Crab Soup

Total time: 15 min Yield: 2 servings

Ingredients

4 cup chicken stock
1 tsp ground white pepper
1 Tbsp salt
1/4 cup cornstarch slurry
1 egg (beaten)
2 cup cut corn kernels
1/2 cup cooked crabmeat
2 Tbsp chopped green onions

Prep Time: 5 min Cooking Time: 10 min Total Time: 15 min

Instructions

Place the chicken stock in a medium sized pot and bring to a boil. Add in the pepper and salt and thicken with the cornstarch slurry.

A cornstarch slurry is used as a thickening agent, especially with Asian sauces. Use 1 part of cold water with 1 part of cornstarch.

Lower the heat and add in the beaten egg, stirring very slowly to develop the egg flowers.

Turn off the heat and add in the corn and crab and serve hot, garnished with chopped green onions.

Recipe brought to you by:

Chef Grant Sato