

CopyCat Benihana Onion Soup

Ingredients

1 large carrot (rough chopped)
1-2 ribs celery (rough chopped)
 $\frac{1}{2}$ white onion (rough chopped)
 $\frac{1}{2}$ tablespoon garlic (2 crushed cloves, or minced garlic)
4 cups chicken broth
2 cups water
1 tablespoon soy sauce
6 mushrooms (washed and thinly sliced)
4 green onions (sliced, green portion only)
 $\frac{1}{4}$ cup fried onions
each, salt & pepper (to taste)

Directions

In a saucepan, combine the vegetable base for the broth: carrots, celery, onion, and garlic with a tablespoon or two of water or chicken broth. Saute the vegetables over medium-high heat until fragrant.

Add the chicken broth, soy sauce, and water to the sauteed vegetables. Bring to a boil then reduce heat and simmer for 30 minutes.

Using a fine-mesh sieve, drain the broth into a clean bowl and throw away the strained vegetables. Return the clear broth to your saucepan and keep on low heat while serving.

Serve with 6-8 thinly sliced mushrooms, garnished with sliced green onions and fried onions.