

# CopyCat P.F. Chang's Egg Drop Soup

## Ingredients

4 cups Chicken Stock store bought or homemade  
1 tablespoon Soy Sauce  
1/2 teaspoon grated fresh Ginger  
2 tablespoons Water  
2 – 3 tablespoons Cornstarch  
2 Eggs  
2 – 3 Green Onions chopped  
Salt and freshly ground Black Pepper to taste

## Directions

Pour chicken stock and soy sauce in a large cooking pot. Add ginger.

Place pot over medium high heat and bring to a boil.

In a small bowl or cup, combine cornstarch and 2 tablespoons water. Stir until cornstarch dissolves. Slowly pour the cornstarch mixture into the stock until thickened a bit. Reduce heat to a simmer.

Break eggs into another small bowl. Beat until frothy.

Slowly pour eggs into simmering soup while stirring in one direction only. The eggs will spread out and look like ribbons.

Take soup off heat and add the green onions.

Add salt and pepper, to taste.