

EGG DROP SOUP

(Serves 150)

30 quarts of chicken stock

Thin sliced green onion – not many

Boil

Thicken with:

1 1/4 cups cornstarch

3 3/4 cups hot water.

Slightly beat 2 dozen eggs and dribble into the hot soup at least 1 minute.

STIR IN ONE DIRECTION ONLY! Can be garnished with parsley.