

Japanese Onion Soup

#cooking/recipe

#2019/January#

Miyabi Japanese Onion Soup Recipe - Genius Kitchen

Ingredients

3 cups beef broth
7 cups chicken broth
1 large carrot
1 medium onion, chopped
2 garlic cloves, crushed
1 green onion, thinly sliced
1 mushroom, thinly sliced
1 tablespoon Durkee onions

Process

Combine beef and chicken stock in a pot.

Add carrot, onion and garlic.

Bring to a boil, lower heat, cover pot and simmer for 30 minutes.

Discard the carrot, onion and garlic and strain the soup through cheesecloth.

Place a small amount of each of the green onions, mushrooms and french fried onions in serving bowls and ladle the broth over them. Serve.