

April 23, 1995

Egg Drop Soup

4 cups coarsely sliced spinach leaves ← *Can use frozen spinach.*
8 cups chicken broth
4 teaspoons dry sherry
4 teaspoons light soy sauce
4 eggs
Salt

Heat chicken broth, sherry, and soy sauce to boiling. Add spinach and simmer, uncovered, for 2 minutes. Beat eggs lightly. Add eggs slowly to soup, stirring constantly, until they form long threads. Remove pan from heat. Season with salt to taste. Makes 4 to 6 servings.

Optional: After the chicken broth has come to a boil, add 14 ounces of extra firm tofu, chopped into medium sized cubes.