

Sweetcorn Soup with Crabmeat

6 c. chicken stock
1 c. corn kernels
8 oz. crabmeat
1 egg ~~white~~
1 tsp. sesame oil
1 Tbl. light soy sauce
Dash of salt
2 tsp. cornstarch
Dash of white pepper
Dash of sugar
1 Tbl. cold water

1. Bring chicken stock to a boil. Add corn. Simmer for 15 minutes.
2. Mix together cornstarch, soy sauce, salt, pepper, sugar, and water. Pour into soup. Bring soup to boil.
3. Add crabmeat. Simmer 5 minutes.
4. Beat together egg and sesame oil. Slowly add to soup. Stir. Egg should become thin and stringy.

Modified slightly from

The Young Chef's Chinese Cookbook

(2001)