



Onion Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 big onions, halved and sliced
- 2 eggs, whipped
- 4 cups of chicken stock
- 2 table spoons of light soy sauce
- 1/2 tea spoon of white pepper
- 1 table spoon of potato starch
- 2 table spoons of water
- 2 table spoons of butter
- 1 stalk of green onion for garnish

Instructions

1. Melt butter in a pot, add onion, fry till translucent, add stock, bring to boil, reduce heat and simmer 20 min.
2. Add soy sauce and white pepper.
3. Remove from heat.
4. Mix potato starch with water and pour into soup, mix.
5. Pour in eggs, bit by bit and stir gently.
6. Serve garnished with green onion.