Crab Soup (sup kepiting)

NIBBLEDISH CONTRIBUTOR

Ingredients

We go to Red Lobster for dinner one night, and then cause it's too much, i have left over crab. The next day i was thinking going to make shark fin soup, but i only have crab meat, so i make a fake shark fin soup. :)

- Left over crab meat (shredded)
- 4 pcs scallop (cube)
- 2 can chicken stock
- 2 tbsp rice wine
- 1 egg (beat)
- 4 pcs dry mushroom (chopped)
- white pepper
- 2 tbsp sesame oil
- corn starch (for thicken)
- scallion (fine chopped)
- Black vinegar (optional)

Instructions

- In a pot, bring chicken stock to boil
- Add mushroom,crab meat, scallop, rice wine, pepper and let it simmer
- Add beaten egg while stiring the soup
- Mix corn starch with a little bit water and pour into soup and stir continuously
- Last add sesame oil, stir
- Serve with chopped scallion on top and black vinegar

since the chicken stock contain ginger and salt, no need to add any spice.