

## EGG DROP SOUP

Yield 100

Portion 8-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
51 cal	7 g	3 g	1 g	1 mg	1611 mg	22 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
CHICKEN BROTH		6 gal	
GINGER,GROUND	3/8 oz	2 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
HOT SAUCE	<1/16th oz	<1/16th tsp	
CORNSTARCH	1-1/8 lbs	1 qts	
EGG WHITES,FROZEN,THAWED	3-1/4 lbs	1 qts 2 cup	
ONIONS,GREEN,FRESH,CHOPPED	3-1/2 oz	1 cup	3-7/8 oz

**Method**

- 1 Prepare broth according to package directions. Reserve 4 cups for use in Step 3.
- 2 Add ginger, garlic and hot sauce to broth. Bring to a boil.
- 3 Dissolve cornstarch in 4 cups reserved broth.
- 4 Using a wire whip, stir the broth briskly while pouring cornstarch mixture (cornstarch slurry) into the soup as a thickening agent. The added mixture will cool soup slightly. Return soup to a boil for one minute.
- 5 Immediately stir broth vigorously in a circle with a wire whip. Quickly remove whip and, in one smooth motion, pour beaten egg whites into the whirlpool made by the whip. DO NOT WHIP AGAIN. The whirlpool action will distribute egg whites evenly.  
CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher. Garnish (optional) with 2 tablespoons chopped green onions per 7 qts of soup.