

## Crab & Asparagus Soup

Makes 6 servings

8 – 10	asparagus, tough ends trimmed & discarded, cut into 1/2-inch pieces
1 tablespoon	vegetable oil
2	green onions, chopped
1 teaspoon	minced ginger
5 cups	chicken broth
1 can (15 ounces)	white asparagus, drained, and cut diagonally into 1/2 -inch pieces
1/2 pound	cooked crabmeat, flaked
2 teaspoons	light soy sauce
1/8 teaspoon	white pepper
	sea salt to taste
3 tablespoons	cornstarch dissolved in 1/4 cup water
1	egg, lightly beaten
2 tablespoons	chopped cilantro

1. Cook trimmed asparagus in boiling water until tender-crisp, 2 to 3 minutes. Drain, cover with cold water and drain again. Set aside.
2. Heat a soup pan over medium-high heat until hot. Add oil, swirling to coat bottom. Add green onions and ginger; cook, stirring, until fragrant. Add broth, both kinds of asparagus, crabmeat, soy sauce and pepper. Bring to a boil over medium-high heat. Salt to taste.
3. Add cornstarch solution; cook, stirring, until soup boils and thickens slightly. Remove pan from heat. Slowly drizzle in egg, stirring, with a spoon to form an egg flower.
4. Serve soup in individual soup bowls; garnish with cilantro.

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