



SRIRACHA PORK EGG DROP SOUP

ASIAN

ROADMAP

1. Drizzle Olive oil in a large pot/Dutch oven. Remove/squeeze the sausage out of casing. Over medium-high heat, break up & brown sausage until cooked through - about 8 minutes. Remove to a bowl.

If there's too much fat in your pot, spoon or wipe it out.

2. In the same pot, bring stock, soy sauce, honey, sriracha, sesame oil & salt to a boil over high heat. Once it's boiling, add cornstarch slurry & wait a few seconds for it to thicken the soup.

NOTE: Cornstarch easily sticks to the bottom of your slurry. Be sure to mix thoroughly before adding to stock.

3. Reduce to a simmer & let flavors mingle together for 5 minutes.



SERVINGS
6 - 8



ACTIVE TIME
20 MIN



TOTAL COOK TIME
25 MIN

INGREDIENTS

1 lb. Pork Sausage - hot or sweet
1 Tbsp. Olive oil
Couple pinches Salt & Pepper
1 tsp. Sriracha
6 C. Chicken Stock
2 Tbsp. Soy sauce

REMAINING INGREDIENTS

1 Tbsp. Sesame Oil
1 tsp. Honey
1/2 tsp. Salt
4 Eggs - whisked
1/4 C. Cornstarch mixed with 3 Tbsp. Stock
(Cornstarch Slurry)

Toppings:

Diced Scallions
Grated Sharp Cheddar
More Sriracha for drizzling

4. Slowly drizzle & stir in eggs. Ribbons should form immediately.

Fill your bowls & top with scallions, grated cheese & some more Sriracha if you'd like.

Talk about a fun take on sausage, egg & cheese!