



Quick Chinese Noodle Soup

Yield 4 servings

Ingredients:

- 2 Garlic cloves crushed
 - 1oz Fresh ginger, cut into 1/8" slices
 - 1Tbs Canola or vegetable oil
 - 1qt Chicken stock
 - 2 Scallions sliced thin
 - TT Salt
 - TT White pepper
- 1 Recipe of hand pulled noodles, cooked

Garnish

- 2 Scallions sliced thin

Method:

Place the oil in a sauce pan and bring up to medium heat. Add the garlic and ginger and cook until very aromatic. Add the chicken stock and bring to a simmer for approximately twenty minutes. Taste the soup and adjust seasonings with salt and pepper as needed. Divide the noodles between four bowls. Pour in the soup between the four bowls garnish with remaining scallions. Serve.

Legend

qt= Quart
tsp=teaspoon
oz= ounces

Tbs=Tablespoon
C=Cup
TT= To Taste