

Creamy Corn and Crab Soup

Makes 6 servings



2 ears fresh corn on the cob or 1 cup drained canned corn or thawed frozen corn

5 cups chicken broth

2 tablespoons minced green onions

1 teaspoon minced fresh ginger

1 tablespoon Shaoxing rice wine or dry sherry

1 tablespoon light soy sauce

1 ½ teaspoons salt (divided)

¼ teaspoon white pepper

1 teaspoon sugar

2 teaspoons cornstarch blended with 2 teaspoons water

8 ounces lump crabmeat

1 egg

1 teaspoon sesame oil

For garnish: 2 tablespoons finely chopped cilantro (optional)

Cut corn kernels off the cobs, if using fresh.

In a blender, combine half the chicken stock with the corn and puree. Pour mixture into a wok or saucepot with remaining stock and bring soup to a simmer. Simmer 10 minutes, uncovered, then add green onions, ginger, wine or sherry, soy sauce, 1 teaspoon salt, pepper and sugar. Whisk in cornstarch mixture. Return to a boil, then reduce heat and simmer another 5 minutes. Add crabmeat and stir slowly to mix well.

In a small bowl, combine egg with sesame oil and remaining ½ teaspoon salt. Slowly pour egg mixture in a steady stream into soup, stirring all the time and pulling strands slowly as they cook. Ladle soup into a tureen, garnish with cilantro and serve.

Notes: Recipe can be doubled to serve eight. If you like more crab, you can add two (6-ounce) cans, drained.

Source: ["Ken Hom's Hot Wok"](#) (1996)