



## Crab and Corn Soup

A rich and thick soup that's a great meal in a bowl.

### Ingredients

*Makes 4 generous portions*

10 oz [275 g]	corn kernels, fresh or frozen
1	egg white
1 tsp [5 ml]	toasted sesame oil
1.2 qt [1.2 L]	chicken broth
1 tbsp [15 ml]	Chinese cooking wine or Sherry
1 tbsp [15 ml]	light soy sauce
2 tsp [10 ml]	finely grated fresh ginger
1 tsp [5 ml]	salt
1	pinch grated white (or black) pepper
1 tsp [5 ml]	granulated sugar
2 tsp [10 ml]	cornstarch mixed with 2 tsp [10 ml] water
8 oz [225 g]	crab meat, fresh or defrosted
7 oz [200 g]	fine rice vermicelli



### To serve

1	green onion (scallion), finely sliced
1	hot red pepper, very finely sliced
	toasted sesame oil

### Method

Mix egg white with sesame oil in a small bowl. Reserve.

Bring chicken broth to a boil in a large pot over high heat. Add corn kernels, bring back to a boil, then lower the heat and simmer for 15 minutes, uncovered.

While the soup is cooking, prepare the rice vermicelli according to the manufacturer's instructions. Usually, plunging the vermicelli in boiling water for 1 or 2 minutes will suffice. Divide the softened and cooked rice vermicelli in 4 individual bowls.

Back to the soup: add Chinese cooking wine (or Sherry), soy sauce, ginger, salt, pepper, sugar and cornstarch. Bring back to a boil, then lower the heat to low. Add crab meat, stir, then pour in a thin stream the egg white and sesame oil mixture, mixing continuously.

Divide the soup between the 4 serving bowls. Sprinkle with sliced green onions, thinly sliced red pepper, and a couple of drops of toasted sesame oil. Serve very hot.