

Japanese Onion Soup

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

The basic Japanese soup thats given out as an appetizer at most Japanese restaurants Very mild a bit salty and a touch of tang Its a very improvisable recipe most of the ingredients quantities can be changed according to taste Use your favorite mushrooms in this recipe

Ingredients

- - ½ stalk celery
- chopped - 1 small onion
- chopped - ½ carrot
- chopped - 1 teaspoon grated fresh ginger root - ¼ teaspoon minced fresh garlic - 2 tablespoons chicken stock - 3 teaspoons beef bouillon granules - 1 cup chopped fresh shiitake mushrooms - 2 quarts water - 1 cup baby portobello mushrooms
- sliced - 1 tablespoon minced fresh chives

Instructions

1. In a large saucepan or stockpot
2. combine the celery
3. onion
4. carrot
5. ginger
6. garlic
7. and a few of the mushrooms. Add chicken stock
8. beef bouillon
9. and water. Place the pot over high heat
10. and bring to a rolling boil. When the mixture reaches boiling
11. cover
12. reduce heat to medium
13. and cook for 45 minutes. Place all of the remaining mushrooms into a separate pot. When the boiling mixture is done
14. place a strainer over the pot with the mushrooms in it. Strain the cooked soup into the pot with the mushrooms. Discard strained materials. Serve the broth with mushrooms in small porcelain bowls
15. and sprinkle fresh chives over the top. Use Asian soup spoons for an elegant effect.