

Japanese Clear Onion Soup

Ingredients:

1. Chicken or beef broth or half and half – 6 cups
2. 2 onions, diced
3. One Carrot, 4 celery sticks or 1 stalk, 1 tbsp garlic and 1 tbsp ginger
4. 1 cup mushrooms and ½ cup scallions
5. 1 tsp sesame oil

Instructions: - use a soup pot

1. Roughly chop the onions, carrots, and celery. No need to peel the carrots.
2. Slice the ginger and garlic into rounds in order to expose more surface area and unleash the most of its flavor.
3. Slightly caramelize the onion in a bit of regular oil – about 10 minutes
4. Add the carrots, celery, garlic, ginger, and sesame oil
5. Pour in the broth/broths. Check for saltiness. Add a little salt, if necessary.
6. Bring to a boil and then lower the temperature and allow to simmer for at least 30 minutes.
7. Strain all the solid particles out of the soup.
8. Garnish with fresh sliced scallions and very thin button mushrooms.