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## Rose's Lettuce and Egg Drop Soup

*This recipe comes from GOING LOCAL site visitor Rose Campbell who told me "Since I can't stand to waste my nice organic and local fruits and veggies I've even come up with a soup recipe for "past its prime" lettuce. I turn it into egg drop soup with finely shredded lettuce. No worry about overcooking the lettuce because it's already wilted! You could probably use kale or spinach but I've never let those get "past their prime".*

*If you want to turn this light soup into a more substantial meal Rose suggests," Any julienne cut or 1/4 inch diced leftovers (about 1/2 cup) can be used to make it more like an oriental stew. Sometimes if I have a single serving of rice I add that to the soup. When I was little and had a cold my mom (who is Japanese) would make this type of rice porridge for us. So much variety in such a simple recipe! Enjoy!"*

- 4 cups of chicken or vegetable stock, prefer homemade
- 2 local eggs, lightly beaten in a small bowl
- 6 leaves of local wilted romaine, rolled and cut into thin ribbons
- soy sauce
- salt & pepper

Bring the stock to a boil in a small pan over medium high heat.

Stir the boiling stock in one direction with a whisk or spoon to create a "whirlpool", stop stirring, and IMMEDIATELY AND SLOWLY pour the raw eggs into the center of the stock whirlpool. Do not stir the soup yet!

Once the stock reaches a boil again stir it a few times, add the lettuce, a touch of soy sauce, and salt and pepper to taste.

Serve at once.

Makes two generous servings.

*Recipe courtesy of Rose Campbell*

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