Vietnamese Asparagus Soup

By Anh Jorgensen

Ingredients:

- 1 bunch of asparagus

- 1/2 box of HEB crab lumps

- 2 pieces of chicken breast (or dark meat, up to you)

- 2 Eggs

- 2 cans of chicken broth

- Anh's mix special

- Sesame oil

- Green onion & cilantro to garnish

- Tapioca Starch to thicken broth

 (To thicken the broth, you would want to use tapioca starch or cornstarch for it. Tapioca starch comes from the cassava root. Superior than corn starch, when you freeze the dish, tapioca starch will not turn gummy. It's clear and transparent and is gluten free. Thus, I use it more often as my thickener agent in my kitchen. Unlike cornstarch, tapioca starch can only handle lower heat. Thus, I only put it in at the very end for short amount of heat. To thicken the soup, you will put about 2 table spoon of tapioca starch in 1 cup of water, stir well, then slowly add it to your soup when stirring your soup. If you cook it for too long, the broth will become liquid again!)

Extra ingredients, if you loves shrimps, quail eggs, all the color and flavors from different ingredients like my mom 😀:

- Handful of shrimp

- 1 box of dozen quail eggs

- 1/2 small bag of mixed green peas & carrots

- 1/2 small bag of mixed corn

Anh's mix special:

- 1 part salt

- 2 1/2 parts sugar

- 1 part vegetable (mushroom) seasoning

- 2 parts ground pepper

(This could be used for flavoring pate chaud, stir frying veggies, marinating different food, or making soup. The vegetable seasoning helps cut out on salt intake, yet enhances flavor which helps with healthier cooking.)