



Recipe from the Ginny's *Meals in Minutes*

### **French Egg Drop Soup**

4 slices bacon, chopped  
6 or 8 green onions, chopped  
2 cloves garlic  
8 to 12 mushrooms, sliced  
3 14 ounces chicken broth  
4 eggs beaten

In a stock pot, put the bacon, garlic and onions to sauté. Add the mushrooms and cook for 6 minutes. Add the broth and bring to a boil. When the broth is boiling, add the beaten eggs and whisk until the eggs are cooked. Place a slice of the grilled bread in a deep bowl and ladle the hot soup over the bread. Sprinkle with Romano cheese. Enjoy!