

Little Muskingum Kettle Farm's Umami Passionflower Soup



In a skillet, sauté in oil and soy sauce and lightly salt:

- 1 bunch of chopped scallions
- 1 box of shiitake mushrooms (from Hoopers Farm at the River City Farmers Market!)
- 1 bunch of chopped asparagus

Bring 6 cups of water to a boil in a pot. Add to the boiling water:

- 2 Tbs oyster sauce
- 1/2 cup Kettle Farm dried Passionflower leaves, broken into bite-sized pieces
- contents of skillet
- 4 eggs, cracked directly into the pot (if this grosses you out, you can substitute chopped firm tofu instead!)
- 1 bundle of somen noodles (found at Kroger in the Asian section)

Boil for an additional 3 minutes to poach the eggs and cook the noodles.

Serve!