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by ewfood

Garlic Soup

Ingredients

5 cup chicken stock
3 tsp garlic – crushed
3 tsp paprika
3 tsp cumin
Salt
Pepper
Toasted bread – one or two
Vegetable oil
6 eggs – optional

Preparation

- 1 Pour chicken stock into a pan, add garlic, paprika and cumin and bring to a boil. Then season it.
- 2 Break the toast into cube and place in hot soup bowls.
- 3 Place a pan on the stove on semi-medium heat and lightly oil the pan. Then fry the egg – sunny side up.
- 4 Then place the egg into each soup bowl and pour over the boiling soup.

Cooks Note
