

Buttery Beef Soup

Traditional Turkish buttery beef soup with egg drop and spices. A healing, hearty soup perfect for dinner or special occasions. Ready in 45 minutes.

15	30	45	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Buttery Beef Soup

Ingredients

- 3 tbsp beef
- 0.5 lemon
- 0.5 tbsp flour
- 0.5 tbsp butter
- 0.5 tbsp salt
- 1 tsp chili flakes
- 1 egg

Instructions

- 1 Prepare and Cook the Beef**

Cut 0.5 lb beef into small 1/4-inch cubes. Place beef in a medium saucepan and add 4 cups cold water. Bring to a boil over medium-high heat, then reduce to medium-low and simmer for 15-20 minutes until beef is tender when pierced with a fork.
- 2 Make the Egg Mixture**

Crack 1 egg into a small bowl. Add 0.5 tablespoons flour and 0.5 tablespoons fresh lemon juice. Whisk vigorously with a fork for 1-2 minutes until completely smooth with no flour lumps.
- 3 Temper and Add Egg Mixture**

Remove 1/2 cup hot broth from the pot and slowly whisk it into the egg mixture to temper it (this prevents the egg from scrambling). Pour the tempered mixture back into the pot while stirring constantly with a wooden spoon.
- 4 Finish the Soup Base**

Continue stirring and bring soup back to a gentle boil for 2-3 minutes until slightly thickened. Add 1 teaspoon salt and stir to combine. Reduce heat to low to keep warm.
- 5 Make Spiced Butter**

Heat 3 tablespoons butter in a small skillet over medium heat until melted and foaming. Add 0.5 tablespoons red pepper flakes and cook for 30-60 seconds until fragrant and the butter turns golden, watching carefully to prevent burning.
- 6** Ladle hot soup into 4 serving bowls. Drizzle each portion with the spiced butter and serve immediately while steaming hot.

Tips

Cut the beef into very small, uniform pieces to ensure even cooking and easy eating. This also helps the meat cook more quickly and become tender in the short cooking time.

When adding the egg mixture to the hot broth, pour it in a thin stream while stirring constantly to create the characteristic silky egg drop texture and prevent lumps from forming.

Keep the heat at medium-low when adding the egg mixture to prevent the eggs from scrambling or becoming tough. The key is gentle, constant stirring.

Toast the chili flakes in butter for just 30-60 seconds to release their flavor without burning them, which would create a bitter taste.

Taste and adjust seasoning at the end, as the beef will release some natural salts during cooking that may affect the overall flavor balance.

For a richer soup, you can add an extra tablespoon of butter to the chili oil mixture at the end for enhanced flavor and traditional richness.

If the soup becomes too thick, gradually add warm water or beef broth while stirring to reach your desired consistency.

Serve immediately while hot for the best texture and flavor, as this soup is at its peak when freshly prepared.