



CHICKEN AND RICE SOUP AVGOLEMONO

(Kotosoupa Avgolemono)

Greek penicillin-- a delectable chicken soup made with the classic combination of egg and lemon (avgolemono).

6 cups chicken broth (preferably home made)

1/2 cup long-grain rice, washed and drained

Salt and black pepper, to taste

3 eggs, very well beaten

Strained juice of 1 lemon

Bring the broth to a boil and add the rice. Simmer, partially covered, for 20 minutes, until the rice is tender, and season with salt and pepper.

Beat the eggs and lemon juice together until frothy. While the soup is still simmering, slowly drizzle in a ladleful of it into the beaten egg and lemon, whisking or beating all the while. Immediately pour the mixture back into the soup pot, turn off the heat, and stir to combine. Serve immediately.

Yield: 4-6 servings