

# CHICKEN SOUP AVGOLEMONO

(GREEK EGG-LEMON SOUP)

## Ingredients:

1 whole chicken, about 3 ½ lbs with excess fat and breast skin removed  
12 cups water  
2 carrots, cut in half  
2 celery stalks, cut in half  
1 large onion, peeled and cut in half  
2 bay leaves  
5 whole peppercorns  
2 tsp salt  
½ cup orzo pasta  
2 tbsp corn starch  
3 eggs at room temperature  
1 tsp fresh lemon zest  
Juice of 2 lemons, strained  
Salt and ground pepper

## Preparation:

- Add the first 8 ingredients to a large stock pot, bring to a boil and simmer 1 – 1 ½ hours.
- Remove chicken and vegetables and strain broth thru fine strainer
- **The above 2 steps will be done prior to evening**
- Bring broth to a boil, add orzo pasta and cook, uncovered about 10 -12 minutes until tender. Add corn starch in a little warm water to this broth.
- While the pasta is cooking, prepare the egg-lemon mixture. Using a whisk, beat the eggs until nice and frothy, add the lemon zest and the lemon juice in a steady stream while continuing to whisk.
- When the pasta has finished cooking, turn off the heat. Ladle about 2 cups of broth into a bowl. Slowly add the hot broth to the egg-lemon mixture while continuing to whisk. This will temper the eggs and prevent them from curdling once they are added to the hot broth.
- Stir the egg-lemon mixture into the pot and heat over very low heat for about 5 – 10 minutes until heated through out – **be careful not to boil the soup once the eggs have been added.**
- Adjust salt and pepper as desired
- Plate and serve.