

GREEK LEMON SOUP

Source: Company's Coming

Prepared by: Kimi Nelson, February, 2017

Serves: 6

8 cups boiling water
8 envelopes MBT Chicken Flavored broth (no longer available)
½ cup rice, uncooked
2 whole eggs
2 egg yolks
Juice of 2 lemons
½ teaspoon lemon peel, grated
Salt to taste
Tabasco to taste (optional)

Bring water to boil. Add chicken MBT. Return to boil and add rice. Cook until tender. Beat eggs and egg yolks until light, and slowly beat in lemon juice and rind. Add a little of the hot broth to the lemon-egg mixture, blending in well so that eggs do not curdle. Slowly add to broth in pan, stirring constantly. Heat through, but do not boil. Add salt to taste and tabasco sauce, if desired. Serve hot or chilled.

Kimi's Notes: When I was younger, we dined occasionally at a restaurant in Rochester, MN that served this soup. I always loved it and was excited to see the recipe in Company's Coming! The Greek name is Avgolemeno. It was very easy to make and would be delicious either hot or cold. I will definitely make this again.

MBT is no longer available so I used Knorr Homestyle Chicken concentrated stock (the gelatin like ones). The cubes would work well also. Just use the amount for 8 cups of water.

