

Avgolemono (Greek Lemon Chicken Soup)

8 cups chicken broth
1 t chicken bouillon powder
1 t minced garlic
1/3 c fresh lemon juice (use 1/2 cup for stronger lemon flavor)
1 small onion, finely chopped
1 t freshly ground black pepper
1/4 c butter, very soft
1/4 c flour
7 egg yolks
salt to taste
2-3 c cooked chicken, cubed
2-3 c cooked white rice

In a large pot, combine the chicken broth, lemon juice, bullion powder, garlic, onion and pepper; bring to a boil. Reduce heat to low and simmer 30 minutes, stirring occasionally. In a bowl, whisk the very soft butter with the flour until smooth. While the soup is simmering, gradually add the butter mixture to the broth, whisking constantly. Simmer for about ten minutes.

Meanwhile, in a heat-proof bowl, beat the egg yolks until they lighten in color. Gradually add a little of the hot soup mixture to the egg yolks, whisking constantly.

Add the egg mixture to the pot, stirring constantly, and heat through. Season with salt to taste. Add the cooked rice and chicken and heat through. Serve hot.

Makes 10 servings.