

## **Soupa Avgolemono**

*serves 6*

8 cups homemade chicken stock or good quality store-bought stock

1 cup rice (I prefer short grain)

1 cup cooked, shredded chicken (optional)

3 eggs

3/4 cup fresh lemon juice (more or less, depending on how tart you want the soup)

salt and pepper

In a stockpot or dutch oven, bring the stock to a low boil and add the rice. Simmer until the rice is cooked, and then stir in the chicken just to heat through. Season to taste. Take the dutch oven off the heat.

In a medium bowl, beat the eggs together with the lemon juice. Slowly drizzle some of the broth from the soup into the egg-lemon mixture, whisking constantly so as not to scramble the egg. Do about 2 ladles full of broth. Then, slowly pour the whole mixture back into the stockpot, again whisking constantly.

Sprinkle the soup with fresh ground pepper and serve with lemons, if desired.