

## AVGOLEMONO



### INGREDIENTS:

8	Cups	Chicken Stock
$\frac{3}{4}$	Cup	Orzo (or rice)
3	Large	Eggs
1	Large	Lemon, juiced (about 3 Tablespoons)
1	Teaspoon	Parsley or Chives, chopped

### DIRECTIONS:

1. Bring broth to a boil, add orzo (or rice). Cover and reduce heat to medium-low and simmer for 9 minutes (orzo) or 24 minutes (rice) stirring occasionally. If using rice, rinse thoroughly before adding to the broth.
2. While the orzo is cooking, whisk together the eggs and lemon juice.
3. Remove the broth from the heat, and *slowly* whisk one cup of hot broth into the lemon/egg mixture. Add back to the broth, stirring constantly.
4. Place saucepan back on the heat and stir constantly until heated through. **DO NOT BOIL** – the eggs will curdle.
5. Ladle into individual serving dishes and garnish with parsley or chives if desired.