

Avoglemono Soup (Chicken Soup with Avoglemono sauce)

Soup Ingredients:

½ cup rice

1 chicken, cut up

3 quarts of water

Salt and pepper

1 T butter

Sauce Ingredients:

4 eggs

Juice of 2 lemons

3 T water

Directions:

Clean and wash chicken and place in a large saucepan with water. Bring to a boil over a high flame. Reduce heat to medium and cook 1 hour or until tender. Remove chicken from broth. Add salt and pepper to taste. (Can use chicken for other use or can cut up and put in soup or place cooked chicken in oven to brown and serve)

Add rice to broth. Add butter. Cook for 2 minutes. Prepare Avoglemono sauce. Pour over broth and mix well. Serve hot.