

Avgolemono Soup

Ingredients:

- 8 cups Farm & Larder chicken stock
- 1 cup long-grain white rice
- 4 eggs
- Juice of 3 lemons
- Chopped fresh parsley
- Sea salt and fresh ground pepper

Preparation:

Bring stock to a boil in a 4-qt. saucepan over high heat. Reduce heat to medium and stir in rice; cook, partially covered and stirring occasionally, until rice is tender, about 20 minutes.

Whisk eggs and juice in a bowl until frothy, add 1 cup of the simmering stock and whisk to combine; transfer back to the pot.

Cook, while stirring, about 2 minutes more; season with salt and pepper and garnish with parsley.