

This recipe originally appeared in BON APPETIT.

Avogolemono Soup

6 cups chicken stock
1/3 cup long-grain converted rice
1 teaspoon salt
3 large eggs
1/4 cup fresh lemon juice
1 cup cooked shredded chicken (about 1 whole chicken breast)

Combine the stock, rice, and salt in large saucepan over high heat and bring to boil. Reduce heat, cover and simmer 20 minutes. Set aside. Beat eggs in medium bowl until frothy and pale yellow. Very gradually add lemon juice in slow, steady stream, beating constantly to avoid curdling. Stir 2 cups hot broth-rice mixture into eggs, whisking constantly. Gradually pour back into remaining soup. Place over medium heat and cook until slightly thickened, about 8-10 minutes. Stir frequently while cooking.

Remove from heat and stir in chicken. Allow to cool, then cover and refrigerate several hours or overnight. Garnish with chopped fresh parsley and ultra-thin slices of lemon, if desired.

May be served hot.