



St. Peder's Evangelical Lutheran Church

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This recipe was served at St. Peder's Evangelical Lutheran Church's Soup Supper on Ash Wednesday, February 13, 2013

Peter's Greek Egg Lemon (Avgolemono) Soup

4 cups chicken broth
1/4 cup uncooked orzo (or rice or pastina)
Salt and pepper to taste
3 eggs
3 tablespoons lemon juice

1. In a large saucepan, bring the broth to a boil.
2. Add the orzo, rice, or pastina and cook until tender but still al dente, about 7 minutes (20, if using rice). Season with the salt and pepper and reduce heat to low; simmer.
3. Meanwhile, in a medium bowl, whisk together the eggs and lemon juice until smooth.
4. Ladle about 1 cup of the hot broth into the egg-and-lemon mixture, then whisk to combine.
5. Turn off the burner and stir the egg mixture back to the saucepan. Stir gently to combine as the soup becomes opaque and thickens as the eggs cook. Add more salt and pepper, if desired, and serve.