

## **Greek Lemon and Chicken Soup**

Nadia Zane, MG

Serves 6-8

8 bone-in chicken thighs with skin  
1 large onion, peeled and studded  
with 2 cloves  
3 eggs, at room temperature  
Salt and pepper to taste  
10 cups good chicken stock  
1 cup long grain rice  
Juice of 1 to 2 lemons



1. Place chicken, onion, and stock in a large pot and bring to a boil over high heat. Lower to a simmer, add salt to taste, cover, and cook until meat comes away from the bones, about one hour. Skim any scum that comes to the surface.
2. Remove chicken and onion from the stock, leaving the liquid in the pot. Let cool slightly and pull the meat off the bones, shredding until fine. Discard bones, skin, and onion.
3. Return chicken to the stockpot and bring to a boil. Add the rice and more water if necessary. Lower to a simmer and cook until the rice is tender, about 15-20 minutes.
4. In a medium-sized bowl, whisk together eggs and lemon juice until frothy. Whisking constantly, very slowly pour in 2 cups of hot stock to temper the eggs. Whisk the egg mixture into the soup. Season to taste with salt, pepper, and lemon juice. Serve immediately.