

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Spicy Avgolemono Soup

Adapted from Recipe Served at Taverna Tony, Malibu

Ah, Greek food. Most folks don't know about Greek soups, though! Avgolemono is a classic; this version updates and cranks it up into zesty-land...

*2½ quarts chicken broth, divided
1 fresh chicken breast, skin removed
1 cup rice
2-3 ripe Serrano peppers, sliced into
thin rounds
3 Tbsp plus 1 tsp cornstarch
¼ cup cold water*

*3 egg yolks
juice of 1 lemon, more to taste
½ tsp Kashmiri chile powder (or
cayenne)
kosher salt, to taste
2 cups cooked white rice (more on the
side)*

Bring 3 cups chicken broth to a boil in a medium saucepan. Add chicken breast, cover and simmer gently until the chicken is cooked through, about 10 to 15 minutes. Remove the breast from the broth to cool. When cool enough to handle, shred the chicken into strips.

Meanwhile, bring broth back to a simmer and stir in the rice and some of the Serrano slices. Cover the pan and simmer until the rice is cooked through, about 20 minutes. Remove from heat and set aside. It's okay if the rice doesn't absorb all of the liquid.

Bring the remaining chicken broth to a boil in a large saucepan over high heat. While the broth is heating, whisk together the cornstarch and water into a slurry. Remove pot from heat and whisk the slurry into the hot broth to thicken. Return pot to heat and reduce to a gentle simmer.

Temper egg yolks with hot broth, then combine into soup. Whisk in lemon juice, then season as desired with salt. Stir rice into soup, then serve with chile slices on the side.

Yield: Six to eight servings
Preparation time: 10 minutes
Cooking time: 35-40 minutes

