

AVGOLEMONO (GREEK EGG and LEMON SOUP)

Kitchn

Prepared at [Trailside](#)

A terrific authentic stab at creating a great avgolemono. This comes closest to the version that I came to love so much when I spent part of two summers in Greece.

Although it is served with lemon, dill and oregano on the side, personally I found adding only the oregano boosted the flavours best.

Serves 6

6 bone-in, skin-on chicken thighs
8 cups cold water
1 large [unpeeled](#) yellow onion, quartered
2 tablespoons whole black peppercorns
1 tablespoon kosher sea salt
1/2 cup dried orzo
4 large eggs
1/4 cup freshly squeezed lemon juice (*about 1 large lemon*)

For serving

1/2 medium lemon, thinly sliced
Fresh dill or oregano
Freshly ground black pepper

Place the chicken, water, onion, peppercorns, and salt in a 5-quart or larger Dutch oven.

Cover and bring to a boil over **high heat**, then **reduce heat to maintain a simmer** until the chicken is cooked through, about 45 minutes to 1 hour. *If any white foam forms, use a slotted spoon to skim off and discard.*

Transfer the chicken to a cutting board.

Strain the stock through a fine-mesh strainer set over a large heatproof bowl and discard the solids.

If there is an abundance of fat rendered from the chicken thighs, skim it off with a spoon or use a fat separator.

Reserve 2 cups of the stock in a measuring cup.

Return the remaining stock to the Dutch oven and place it over **low heat** to keep it warm.

When the chicken is cool enough to handle, take the meat off the bone and using your fingers, shred it into bite-sized pieces.

Set aside.

Discard the skin and bones.

Bring the stock to a boil over **medium-high heat**.

Add the orzo and cook until al dente (*7 - 9 minutes*).

Stir in the reserved shredded chicken.

Reduce the heat to low.

AVGOLEMONO:

Place the eggs in a medium bowl and whisk them until lightened in color and frothy, (*2 minutes*).

Continue to whisk the eggs while gradually adding the lemon juice.

While constantly whisking, temper in the eggs by **slowly drizzling** the reserved 2 cups of **warm stock** into the egg-lemon mixture. *This warms the eggs just enough so that they do not curdle when added to the hot soup*

Add the avgolemono back into the pot with the chicken and orzo and stir to combine.

Cook until the soup thickens slightly, 3 to 5 minutes, but do not let it come to a boil.

Pour the soup into serving bowls and serve with lemon slices, fresh chopped dill or oregano, and freshly ground black pepper

DO AHEAD: *The chicken and stock can be prepared 2 days in advance. Shred the chicken and refrigerate separately. Strain the stock and refrigerate. The lemon can be juiced ahead of time as well.*

STORAGE: *Leftovers can be stored in an airtight container in the refrigerator for up to 2 days. Reheat on the stove over low heat, making sure not to boil the soup.*