

# CHILLED and DILLED AVGOLEMONO SOUP

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Epicurious (Gourmet, July 2009)

Prepared at [Trailside](#)

*Made this great chilled soup for a family gathering – nothing was left... ☺*

*Because it was a large crowd, I increased the quantity by 4 times and it held to the original.*

*It is a bit messy to do but it is quintessentially summer with great memories of Greece.*

**YIELD: 4 servings**

**ACTIVE TIME: 45 minutes**

**TOTAL TIME: 1- 1/4 hour**

**4 cups chicken stock**

**1/4 cup medium-or long-grain white rice**

**2 large eggs**

**3 tablespoons fresh lemon juice**

**1 scallion, thinly sliced**

**2 tablespoons chopped dill**

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**Simmer the stock and rice in a heavy medium saucepan, covered, until the rice is very tender (30 minutes).**

Purée the mixture in a blender (Note: *I used a food processor*)  
(*Use great caution when blending hot liquids*).

Whisk the eggs together in a medium bowl.

Gradually whisk the hot stock mixture into the whisked eggs.

Return the stock to the saucepan and cook over **medium heat**, stirring constantly with a wooden spoon, until the soup registers 170° on an instant-read thermometer.

Strain the soup through a fine-mesh sieve into a metal bowl.

Stir in the lemon juice, then quick-chill in an ice bath, stirring occasionally, until cold.

Stir in the scallion, dill, and salt and pepper to taste.

*DO AHEAD: Soup can be made 2 days ahead and chilled.*