

Egg Lemon Soup

Ingredients:

½ cup pastina
6 cups chicken broth
3 Tbsp. lemon juice
2 eggs
2 egg yolks



Directions:

Cook pastina in 6 cups of simmering chicken broth, with 1 ½ Tbsp. lemon juice.

In a bowl, beat 2 eggs, 2 yolks and 1 ½ Tbsp. lemon juice, whisk in a little hot broth, (to temper), then stir the egg mix into the soup.

Cook over low heat until thick.

You can also add fresh spinach, or defrosted chopped spinach to this soup...delicious!