

# 7

JANUARY

*This rich, lemony chicken-and-rice soup is a signature dish of Greece. To help prevent the eggs from curdling, they must be tempered by whisking a small amount of hot liquid into the yolks to heat them slightly before adding them to the hot mixture.*

## AVGOLEMONO

serves 4

- 6 cups (48 fl oz/1.5 l) chicken broth
- ½ cup (3½ oz/105 g) long-grain white rice
- 4 egg yolks, lightly beaten
- ¼ cup (2 fl oz/60 ml) fresh lemon juice
- 1 tsp finely chopped lemon zest
- Salt and ground white pepper
- 2 Tbsp finely chopped flat-leaf parsley

In a large, heavy pot, bring the broth to a boil over medium-high heat. Add the rice and cook, uncovered, until tender, about 15 minutes.

In a bowl, whisk together the egg yolks, lemon juice, and lemon zest. Whisking constantly, slowly pour 1 cup (8 fl oz/250 ml) of the hot broth into the egg mixture. Reduce the heat under the broth to medium-low and slowly stir the egg mixture into the pot. Cook, stirring, until the soup is slightly thickened, 3–4 minutes. Do not let it boil.

Season with salt and pepper and serve, garnished with the parsley.

# 8

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*Broccoli is often combined with potatoes to make a thick, flavorful soup, and cheese, especially Cheddar, is a favorite addition. Using blue cheese instead of Cheddar shifts the flavor slightly toward the tangy side but keeps the creamy texture. This is a good soup for serving with crackers, including breaking a few into the pot to make it even richer.*

## POTATO & BROCCOLI SOUP WITH BLUE CHEESE

serves 4

- 3 Tbsp unsalted butter
- ½ cup (2½ oz/75 g) chopped shallots
- 1 lb (500 g) Yukon Gold potatoes, cubed
- 1½ lb (750 g) broccoli, tough stems peeled, florets and stems coarsely chopped
- Salt and freshly ground pepper
- 3 Tbsp all-purpose flour
- 4 cups (32 fl oz/1 l) chicken broth
- ¼ lb (125 g) blue cheese, crumbled

In a large, heavy pot, melt the butter over medium-high heat. When it foams, add the shallots and cook, stirring occasionally, until limp, about 1 minute. Stir in the potatoes and broccoli. Sprinkle with ½ tsp salt, ¼ tsp pepper, and the flour and stir until the flour is incorporated, about 1 minute. Add about ½ cup (4 fl oz/125 ml) of the broth, stirring to make a paste, then gradually add the remaining broth and bring to a boil. Reduce the heat to medium-low and simmer until the potatoes and broccoli stems are fork-tender, about 15 minutes. Let cool slightly.

Working in batches, purée the soup in a food processor or blender. Return the soup to the pot, place over medium-high heat, and bring to a simmer. Sprinkle in half of the cheese and stir until it melts, about 1 minute. Serve with the remaining cheese on the side.