**Chicken Magiritsa Soup**

Ingredients:

* 2 lb. chicken thighs – cubed
* 1 large onion – diced
* 1 bunch green onions – toss the white stems. Keep and dice the green section
* 4 stalks celery – diced same size as onion
* 1 bunch dill – not too finely chopped
* Salt
* Pepper
* 5 quarts water (…so you will also be needing a large enough pan in which to cook it all!
* ½ cup rice
* 1 -2 heads romaine lettuce – diced a little bigger than the celery
* 3 TBSP corn starch
* 3 eggs
* 3 lemons – juiced

Instructions:

* Using medium-high heat, using the widest soup pan you own, sautee chicken, stirring occasionally, until edges brown slightly (possibly **5 minutes**).
* Add onion, half of the green onions (save the rest), celery and half of the dill (save the rest) and sautee with chicken until they turn translucent, releasing their aroma (possibly **5-7 minutes**).
* Salt and pepper to taste.
* Pour water over mixture.
* When mixture reaches boiling temperature, reduce flame to medium and cook for **50 minutes**.
* Pour rice into soup and continue to cook at medium heat for another **15 minutes**.
* Add romaine lettuce plus the remaining green onion and dill to soup and cook for **10 minutes**.
* In a cup or bowl, dissolve corn starch in a bit of water.
* Pour corn starch mixture into soup. Using a ladle, stir a couple of times, until you see that soup has thickened slightly.
* Turn flame off.
* In a bowl or cup, beat 3 eggs until they froth a bit.
* Pour lemon juice over eggs and mix together until well blended.
* Continue to whisk egg lemon mixture, using one hand. Using your other hand, scoop a ladleful of soup out of the pan and pour into egg-lemon mixture. Do this twice more (3 scoops total). *This ensures that the eggs don’t curdle from heat, which would have happened, had they been dumped into the huge soup pot!*
* Pour egg-lemon-soup mixture into the pot, stirring to blend.