**Egg Lemon Pork Fricassee** **Soup**

Ingredients:

* 1 gallon tap water
* 1.5 lbs. pork butt, with bones removed, cut into 1.5” cubes
* 1 TBSP chicken stock
* Salt
* Pepper
* 3 TBSP olive oil
* 3 small or 1½ large onion, finely chopped
* Add 3 heads of romaine lettuce, coarsely chopped to 1.5”.
* Optional: 3 celery sticks chopped into 1/4” cubes
* 4 eggs
* 2 lemons, juiced
* Dill

Instructions:

* Over a medium-high flame, bring **pork** and **water** to a boil.
* About 2 minutes after boiling, you’ll notice foam rising to the surface of the soup. Scoop out and discard, as soup continues to boil. Repeat several times, until foam stops forming.
* Add **chicken stock**, **salt**, **pepper**, **olive oil**, ½ of the **onion**.
* Let cook for 35-40 minutes. Do not reduce flame.
* Add remaining **onion**, **celery** and cook another 35-40 minutes.
* Check to ensure that pork is soft and tender. Then lower flame to low.
* Add **romaine lettuce** and keep stirring as you add lettuce, little by little.
* Turn off flame.
* By the time you finish this upcoming step, soup will have had a chance to cool for a few minutes, and that’s what you want: In a large bowl, beat **eggs** with an immersion blender until a very light yellow, fluffy and bubbly. Do not over-mix, lest mixture becomes runny.
* Pour **lemon juice** into egg mixture. Blend for a few more seconds, just long enough to incorporate the lemon.
* Gently pour a ladle-ful of soup into egg mixture. Stir. Add 2 more ladle-fuls, in the same manner. *This ensures that the eggs don’t curdle from heat, which would have happened, had they been dumped into the huge soup pot!*
* Pour entire egg mixture slowly and gently into pot of soup. Gently stir to homogenize.
* Garnish with dill and eat immediately.
* If you reheat this soup, make sure to NOT reboil.