

Dave's Specialty Foods, Inc.
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Avgolemono (Greek Garlic and Lemon Soup)

Ingredients:

1	Onion, peeled & diced
3 stalks	Celery, diced
1 tbsp	Garlic, minced
2 tbsp	Olive oil
¼ cup	Flour
	Fresh lemon juice
1-1/2 qt.	Water
½ cup	heavy cream
	Salt & Pepper
	Fresh Thyme
½ cup	Israeli cous cous, cooked and chilled

Method:

Saute onion, celery, garlic, olive oil, and butter in stock pot. Add flour and stir 1 minute to cook. Add organic lemon juice into pot. Add rest of ingredients and simmer 30 minutes. Remove lemon from pot. Puree soup and strain into large container. Season to taste. Garnish with parsley and cooked cous cous!