



Recipe of the Month

Greek Lamb and Orzo Soup

Ingredients:

- 2 Tbsp. Olive Oil
- 1 Lb. Lamb Shoulder or Shank, Julienne
- 4 Oz. Onion, Sm. Diced
- 2 Qts. Chicken Stock
- 1 Cup Diced Tomatoes
- 1/4 Tsp. Tumeric
- 1/8 Tsp. Cinnamon
- 1/4 Tsp. Ground Ginger
- 1/4 Tsp. Paprika
- 1/4 Tsp. Saffron
- 1 1/2 Tsp. Salt
- 3/4 Tsp. Black Pepper
- 1/4 Cup Orzo Pasta
- 3 Tbsp. Parsley, Minced
- 2 Eggs, Beaten
- 1 Tbsp. Lemon Juice

- Brown the lamb in the olive oil until nice and brown.
- Add the onion and continue to cook until lightly brown.
- Add the stock, tomatoes, spices, salt and pepper. Bring to a boil, reduce heat and simmer covered for about 1 hour, or until meat is tender.
- Remove cover and add the orzo, cook until al dente.
- Turn off the heat and add the eggs, stirring all the while. Add the lemon juice, parsley and let simmer gently for 5 more minutes then serve.

Variations:

This soup is equally as good prepared with chicken instead of lamb.

A regional variation- substitute 2 Tbsp. ground coriander for the tumeric, cinnamon and ginger.