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▶▶▶ January 2013 ◀◀◀

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Egg Thread Soup With Asparagus

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 20 mins

Ingredients

- 8 cup(s) broth, reduced-sodium chicken, or homemade chicken broth, fat skimmed
- 1/2 cup(s) pasta, alphabet, or stars, or pastina
- 12 ounce(s) asparagus, trimmed and cut into 1 1/2-inch diagonal pieces, (2 cups)
- 4 large egg(s)
- 1/2 teaspoon lemon juice
- 1/4 teaspoon salt, (optional)

Preparation

1. Bring broth to a boil in a Dutch oven or soup pot. Stir in pasta. Cook, uncovered, over medium-high heat, stirring occasionally, until pasta is just tender, about 5 minutes. Stir in asparagus; cook for 2 minutes. Reduce heat to medium.
2. Break eggs into a large measuring cup and whisk until well blended. Add to the gently boiling soup in a thin, steady stream, stirring constantly with a fork. (Slow stirring will produce large threads; rapid stirring will break the threads up into small pieces.) Remove from heat and stir in lemon juice. Taste, adding salt if desired.