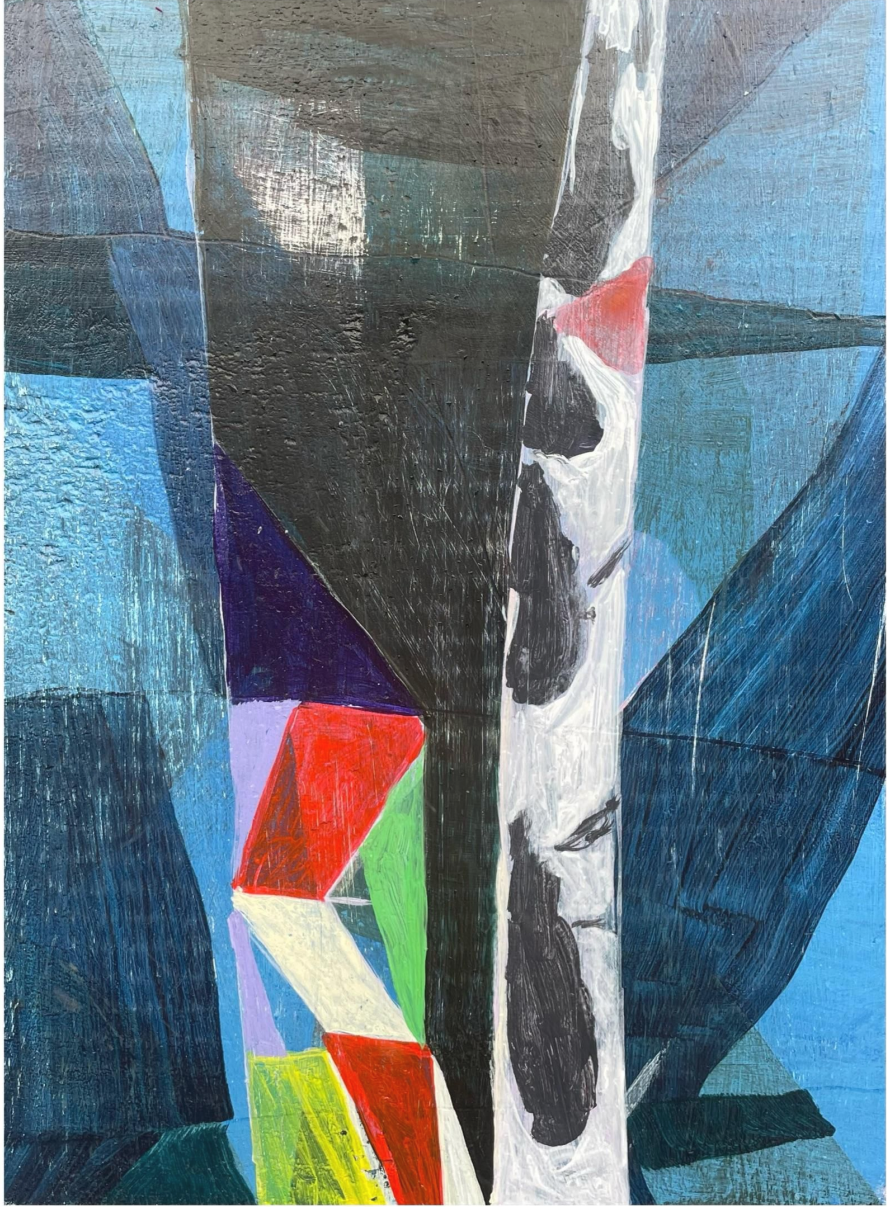


KNOW THAT
I AM SO
FOR THE
LITTLE

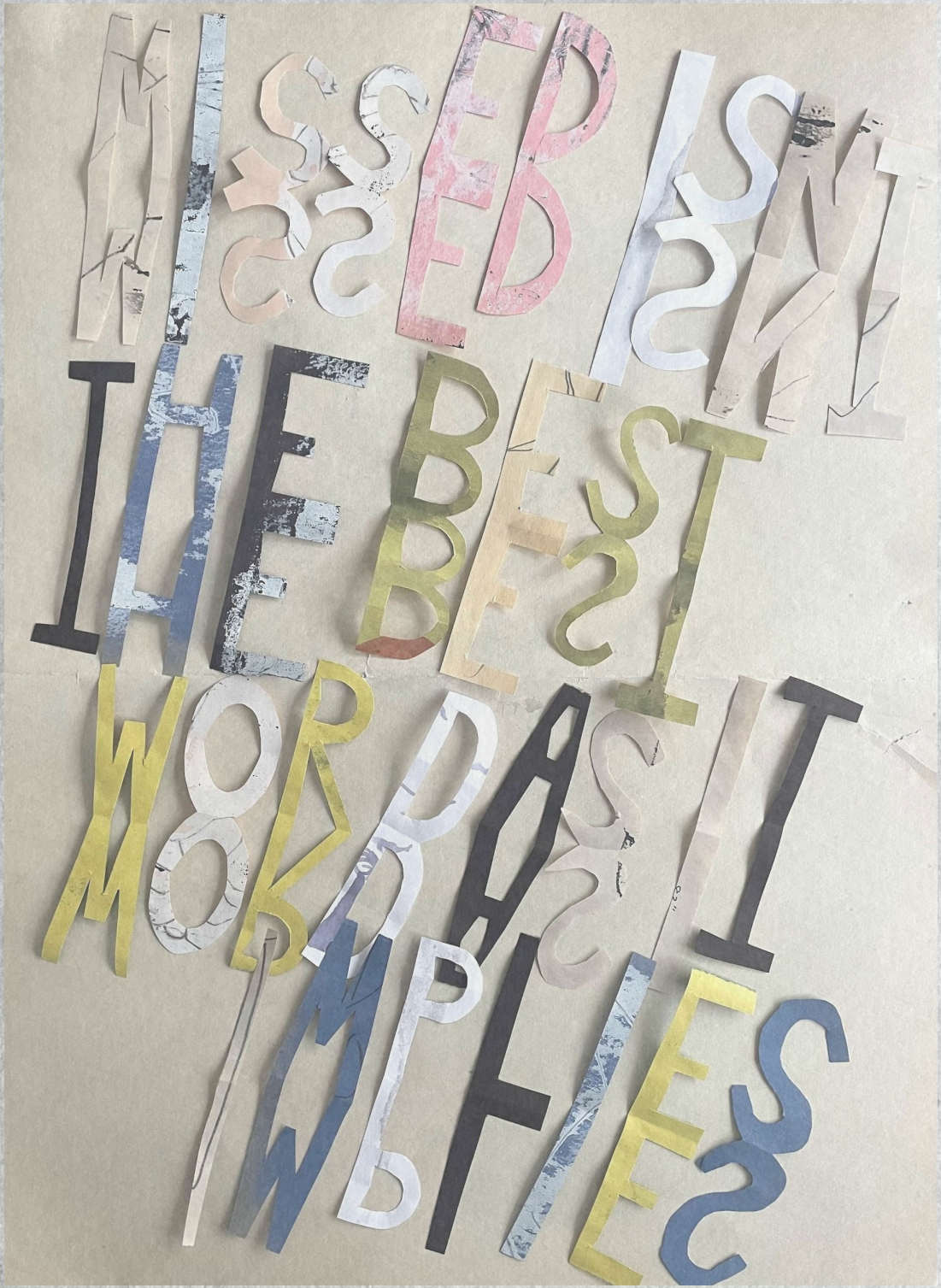


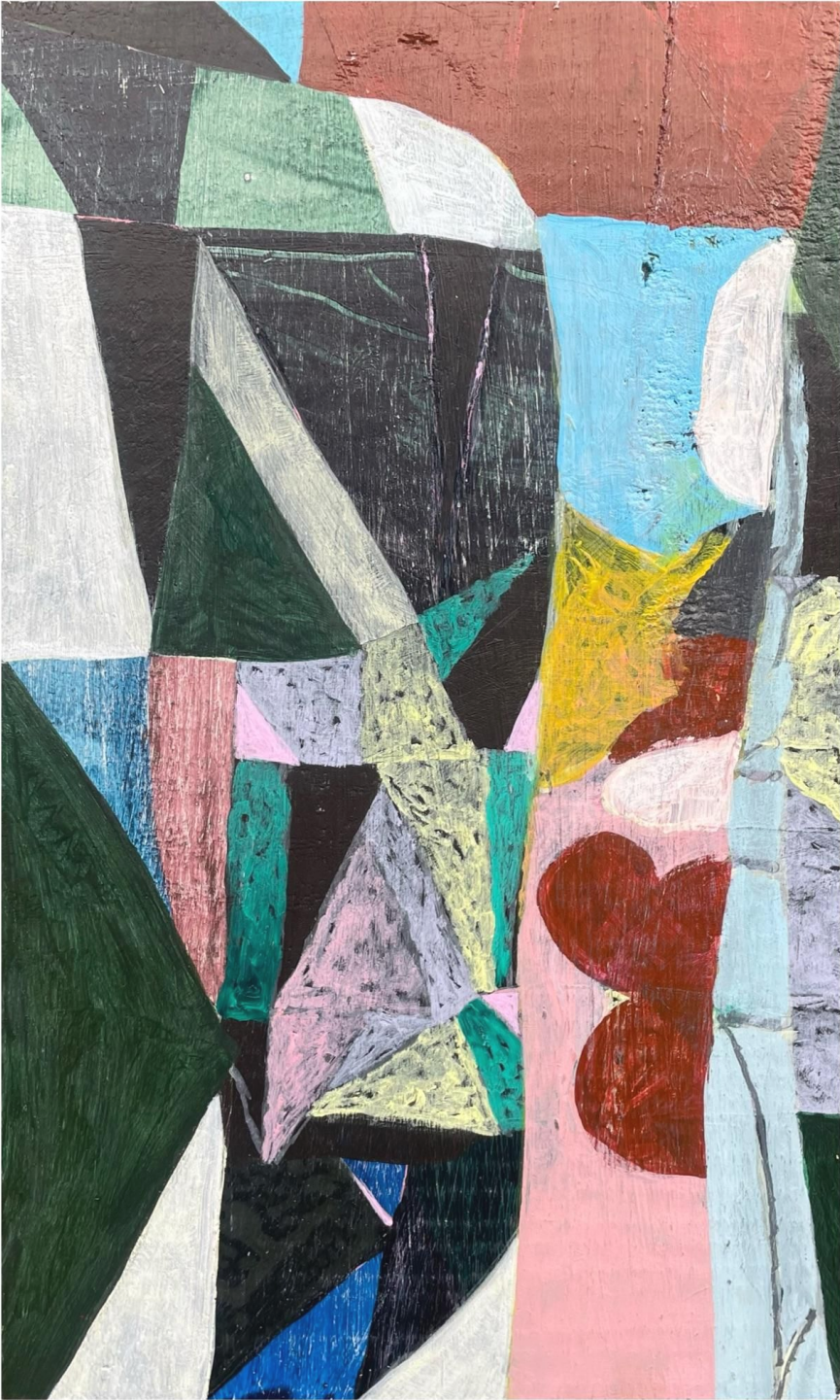
RESPECT THE
HISTORY OF
POOR OBJECTS
OWNERS



AND MISSED
OPPORTUNITIES
THOUGHTS
WAY BEFORE







THAT I'VE
MY VERY
BEST AND
THINGS



Avgolemono

Dice up an onion, some carrots, and some celery and cook it with a little oil in the bottom of a large pot. Add some cloves of garlic, salt and pepper, basil, paprika, and fennel seeds. Let that cook for a couple minutes, and then add twelve cups of chicken broth, a cup of rice, and some diced chicken. I brown the chicken a bit first. Put in a few bay leaves and let it sit on medium-low heat for an hour, stir it here and there.

When it's just about done, whisk together two eggs with the juice of two lemons. Very slowly add two ladle-fulls of hot broth to the lemon/egg mixture while whisking furiously with your other hand. Turn the heat off the soup and immediately add the lemon/egg/broth mixture to the pot and stir.

