



Greek Cheese Soup

4 egg yolks

4 cups chicken stock

4 oz grated cheddar

Heat the stock to just below boiling.

Beat the eggs in a pot, add the cheese, and stir over a very low heat (or a double boiler) until the cheese melts. Slowly pour in at least a cup of the hot chicken stock, stirring all the time. Either pour all of the chicken stock into the eggs and cheese, or pour the eggs and cheese back into the larger pot. In either case, stir continually while pouring.

Reheat (being careful not to boil) and serve.

Adapted from the *Encyclopedia of World Cookery* (1968).