Many different ethnic groups, with a variety of pottery, are known for their Thanksgiving feasts. One is the Greek-American community in the United States. They have brought their own unique traditions and flavors to their seasonal feasts, creating a rich and diverse cultural tapestry. Greek cuisine is steeped in history, with dishes that have been passed down through generations. It is a way of preserving cultural heritage, connecting with family, and celebrating the bounty of the season.

The Greek Thanksgiving experience is a reflection of the community's roots and their commitment to preserving their cultural identity. Whether it's a traditional roast turkey or a dish made with authentic Greek ingredients, the feast is more than just a meal—it's a celebration of family, tradition, and the abundance of the land. It's a time to gather, to share stories, and to make memories that will last a lifetime.

In conclusion, Greek Thanksgiving is a beautiful example of how cultural diversity enriches our shared experience. It showcases the joy of cooking, the warmth of family gatherings, and the importance of tradition in our lives. As we celebrate Thanksgiving with our loved ones, we can take inspiration from the Greek tradition and remember the bonds that bring us together, no matter where we are from.

By Sophia Stratakis Huling

Happy Thanksgiving from The National Herald!
The quality.

The quality.

Greek Winemaker Aims for “Very Great Wines”

By Sophia Stratakis Huling

Greece.

Greek Winemaker Aims for “Very Great Wines”

“

Greek Winemaker Aims for “Very Great Wines”

Greece.

Tsalkos started out in 1974, when he traveled to Mendoza, Argentina, to study chemistry, then to Montepulciano, Italy, to study winemaking. He worked for 15 years in St. Emillion, Bordeaux, where he learned the techniques as well as the parameters of making wine.

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Tsalkos started out in 1974, when he traveled to Mendoza, Argentina, to study chemistry, then to Montepulciano, Italy, to study winemaking. He worked for 15 years in St. Emillion, Bordeaux, where he learned the techniques as well as the parameters of making wine.

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Greek Winemaker Aims for “Very Great Wines”

Tsalkos started out in 1974, when he traveled to Mendoza, Argentina, to study chemistry, then to Montepulciano, Italy, to study winemaking. He worked for 15 years in St. Emillion, Bordeaux, where he learned the techniques as well as the parameters of making wine.
From Twists to Ribbons, Greeks Love their Pasta

By Georgia Kofinas

Pasta is a very old food in Greece, arguably dating to the ancient Egyptians, a kind of stone-baked coarse flour paste, which eventually evolved into what we know today as linguini. The most common type of pasta is macaroni, a word that likely derives from the Greek, entering the long-standing phrase that “the Greeks eat pasta as the Romans eat salt” has had in this country. There are several theories as to the etymology of the word. It may derive from the memorial table of the deceased, called the “macaria” (“food of the blessed”), in which homemade pasta guests traditionally served, according to Suida in her book “Pasta,” which means eternal.

Some scholars point to 474 B.C., when the Greeks from Syracuse established their colony in Nauplii (from the Greek, Nauplion, or new city), where they discovered the primitive pasta made by local shepherds. They promptly named this noodle food macaroni, for the Greek word for happy or blessed.

Whatever the origins of Greek pasta traditions, one thing is for sure: Greeks have their own philosophy when it comes to preparing and serving the world’s most popular food. Unlike the tradition in Italy, where pasta is served as a starter, the Greeks eat pasta as a main course. Greek pasta recipes are hearty and filling.

REGIONAL PASTA IN GREECE

There are dozens, if not more, varieties of regional pasta throughout Greece, defined both by shape and consistency. Some, like macaroni, are eggless and use flour, water, and salt. Others are egg-free, but more are a simple mixture of durum wheat or semolina, water, and salt. Whole wheat flour appears in a few varieties, but it is rarely used for making pasta.

As a general rule, hard or more coarse flour is used to make pasta. This is a game-changer in the world of pasta. The pasta is shaped into small curled cups, nests, and shells, thick hollowed cords. With a few exceptions, most fresh pasta is eggless. Ribbon-shaped pasta, called filo, can also either be strong or straight strands of various lengths or small squares, generally pasta egg and sometimes milk.

RURAL TRADITIONS

Like my neighbor’s “mamalou,” in Villa, all homemaker pasta makers produce homemade pasta on a small scale, and some are made on islands. And, like many more, variations of regional pasta are also made in the home of friends and family. Many of these small companies also make an array of combinations or flavors and sauces.

One of the first pioneers on the pasta scene is Maria Kontou, from Kontou’s Foods, Inc., in Villa, a small village about an hour’s drive northwest of Athens, where she used to live and where she often had a small family of her homemade “drizzler” tasting for her in a deep bowl, cutting the pasta the length of her arm. She then topped with a generous handful of ground local cheese. It took weeks of tasting to allow me to wait the preparation and when I finally did I marveled at how light and tender it was. She used her two fingers to press the pasta against the coarse and drag every little piece of it to the bowl. She used her two fingers to press the pasta against the coarse and drag every little piece of it to the bowl.

While some of that has changed, villagers still gather together to make their winter supply of local pasta, usually during the last few weeks of summer or early fall, just before the pasta drying process finishes. While most of that has changed, villages still gather together to make their winter supply of local pasta, usually during the last few weeks of summer or early fall, just before the pasta drying process finishes.

There are other trends on the artisan pasta front as well. In the last decade or so, small-scale commercial pasta makers have emerged. Many of these small companies also make an array of combinations or flavors and sauces.

Continued on page 7

The Perfect Gift!

A Guide to Greek Traditions and Customs in America, Second Edition

ORDER NOW this detailed guide to Orthodoxy, beliefs, weddings, and holidays...

• Greek customs, foods, songs and prayers...
• The history of Orthodoxy, the Greek Diaspora, and useful websites
• online at: www.greektraditions.org
• by phone: 301-469-4733 or fax: 301-610-9524
• by mail: Send check payable to “Nea Attiki Press”

3400, P. O. Box 34008, Bethesda, MD 20827

Cost: $30 per book plus $6 shipping for first book

Email: info@greektraditions.org

1101 Spruce Street, Philadelphia, PA 19107

215-922-1773

The National Herald, November 23, 2013

4

Greek Food & Wine
GRISTEDES
Supermarkets
Serving New York For Over 100 years

United Refining
Serving The Petroleum Needs of Ohio, Pennsylvania & New York State for Over 100 Years

Red Apple Group Companies

John & Margo Catsimatidis
Greek Wines Need a Boost from Retail Consumers

Greek Food & Wine
The NATIONAL HERALD, NOVEMBER 23, 2013

By WT Staff

When wine importer Nestor De Rosa visits the por- te of Greek wines in the United States, he finds the
situation a bit disheartening.

“There needs to be more of an express demand for Greek wines in the retail sector,” said De Rosa, who with his brother, Victor, co-owners Athens Men- us, opened their Greek restaurant in Framingham, MA. “We have signif-
icant success with restaurants. But with retailers there’s this warped perception that all Greek wine should be $5 and be cheap wine.”

Most of Athens’s wines are priced between $10 and $15, although there is a shortage of Greek wines available be- tween $15 and $25. Follows a recent auto-lease-a-dork story last month stating “the mean goes for a $20. pricing these days seem to be $15 to $20.”

In September, two Greek wines made it on the list of the 38 best wines for under $20 on disgusto.com, a San Francisco web-

“Many people ask ‘why Greek wines,’ the briefing they’re making to disco- ver something that isn’t grape-based, and it’s much more,” read the story on the website.

We wholeheartedly agree. The Greek wine sector, for the past 20 years has attracted attention around the world among wine experts, sommeli-
ers, and the Greek Diaspora-who are well acquainted with Greece’s rich native grapes, from Rhodope to the Peloponnese, as well as from the islands of Crete to the north of Greece will insist on a

But with retailers there’s this

Greek wine a try, but don’t know

one.”

enough about it or know what

space for it.

“Wine lovers going Greek with the Wine of the Aegean Restaurant, Mediterranean, grilled-seafood, and all-natural cuisine, is a local family neighborhood restaurant with a bright setting and airy by day. Comfortable, cozy and relaxing in the evening, this is where you come not to eat but to unwind and enjoy your food.

Greek Wines Need a Boost from Retail Consumers

WATERGROVE AEGEAN RESTAURANT
640 Arsenal Street (across from the Arsenal Mall)
Tel: 617-923-7771 • Fax: 617-923-7772

The Aegean Restaurant in Framingham - A

f W el c o m e t o t h e A e g e a n R e s t a u r a n t s

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

AEGEAN RESTAURANTS

WELCOME TO THE AEGEAN RESTAURANTS

&Tonnaire - Hospitality

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

Olive-Olive - Hospitality

Wel c o m e t o t h e A e g e a n R e s t a u r a n t s

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

Olive-Olive - Hospitality

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

Olive-Olive - Hospitality

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

Olive-Olive - Hospitality

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

Olive-Olive - Hospitality

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

The Aegean Restaurants offer superb Greek and American style cuisine. Something for everyone in an elegant and relaxing Mediterranean atmosphere. Our restaurants are located west of Boston in Watertown and Framingham.

Our Athens Menu - Good Value! Fully satisfies any event on a budget with ample portions and great tasting choices.

- Our Athens Menu - Good Value! Fully satisfies any event on a budget with ample portions and great tasting choices.

- Our Athens Menu - Good Value! Fully satisfies any event on a budget with ample portions and great tasting choices.

- Our Athens Menu - Good Value! Fully satisfies any event on a budget with ample portions and great tasting choices.
A cause of the financial crisis is the fact that Greece has not been able to pay back its debts. The country’s credit rating is low, which makes it difficult for the government to borrow money. In addition, Greece has a high unemployment rate and a low standard of living. The government has implemented austerity measures, such as cuts to public spending and increased taxes, in an attempt to reduce the country’s debt and bring its economy back on track.

The Greek economy is largely dependent on exports of agricultural and manufacturing products, such as olive oil, wine, and textiles. The country’s tourism industry is also a major source of revenue. However, the tourism industry has been hit hard by the economic crisis, as many tourists have canceled their trips to Greece. As a result, the Greek government is working to attract more tourists to the country and to promote Greek-made products abroad.

Greece is also working to diversify its economy and to reduce its dependence on exports. The government has implemented policies to encourage the development of new industries, such as the biotechnology and pharmaceutical industries. The country has also been working to improve its infrastructure, including its transportation and energy systems, in order to attract more investment and to promote economic growth.

The Greek government is also implementing policies to address the country’s high unemployment rate, which is a major source of social tension. The government has introduced programs to encourage job creation and to provide support for unemployed workers. In addition, the government is working to improve the country’s education system, in order to ensure that young people have the skills they need to find jobs in the future.

Overall, Greece is working to address the challenges it faces in the wake of the financial crisis. The country is taking steps to diversify its economy, promote investment, and address social challenges. However, it will take time for the country to recover and for its economy to return to a path of sustainable growth.
The following two recipes come from Greek Cooking, created by theRecipe Club of St. Paul Greek Orthodox Cathedral, Hennepin, MN and published in 1980. Dia abstraction to the Recipe Club and to Greek Orthodox W omen’s Organizations. Louisa Voulgaris, C H R C, is executive editor. Although the cookbook is still available on amazon.com and Greekfoodcoops.com, it can also be ordered from the church by sending K22 ($1 plus $4 for shipping) to: Cathedral of St. Paul, 110 Cathedral Avenue, St. Paul, Minnesota 55119. Payment must accompany order. You can also order a signed copy by paying $15 to Ms. Voulgaris.

The following two recipes come from Greek Cooking, created by the Recipe Club of St. Paul Greek Orthodox Cathedral, Hennepin, MN and published in 1980. Dia abstraction to the Recipe Club and to Greek Orthodox W omen’s Organizations. Louisa Voulgaris, C H R C, is executive editor. Although the cookbook is still available on amazon.com and Greekfoodcoops.com, it can also be ordered from the church by sending K22 ($1 plus $4 for shipping) to: Cathedral of St. Paul, 110 Cathedral Avenue, St. Paul, Minnesota 55119. Payment must accompany order. You can also order a signed copy by paying $15 to Ms. Voulgaris.

Fillo Pie

1 1/2 tablespoons all-purpose flour
2 cups whole milk
2 tablespoons butter, melted
1 tablespoon sugar
1/2 teaspoon vanilla extract

Filling

2 cups mixed berries, such as blueberries, raspberries, and blackberries, quartered and hulled
1/2 cup confectioner’s sugar

Prepare Filling:

1. Preheat oven to 400°F.
2. Heat butter and sugar in a small saucepan. Bring to a boil, and add flour. Stir until mixture comes together, and no dry flour remains. Remove from heat, and spread mixture into a 10-inch pie pan. Press into the bottom and up the sides of the pan, and let cool.
3. In a medium bowl, combine berries and sugar. Spread filling in the cooled crust. Bake until filling is hot and bubbly, about 10 minutes.

Molded Spinach Souffle

3 sticks unsalted butter, melted
1 1/2 cups all-purpose flour
8 ounces cottage cheese, drained
6 eggs, separated

Prepare souffle:

1. Preheat oven to 350°F.
2. Grease a 10 x 3-inch loaf pan with 1 tablespoon of the butter. Combine the remaining 1/2 cup butter with the flour in a medium saucepan. Cook over medium heat, stirring constantly, until flour is smooth and slightly browned. Remove from heat. Add the cottage cheese, stirring until smooth and well blended. In a separate bowl, whisk the egg yolks until thick and lemon colored. Add to the cheese mixture, and then fold in the whipped egg whites. Pour batter into pan, and bake until set, about 1 hour. Let cool completely in the pan before unmolding.

YIASTIO ESTIATORIO

2000 University Ave
Suite 601
Minneapolis, MN 55414
Tel: (716) 783-3000

INTERNATIONAL GREEK RESTAURANT & CATERING

1000 N. State St.
Chicago, IL 60610
Tel: (312) 787-1330

YIASTIO EUSTATIO

2000 University Ave
Suite 601
Minneapolis, MN 55414
Tel: (716) 783-3000

INTERNATIONAL GREEK RESTAURANT & CATERING

1000 N. State St.
Chicago, IL 60610
Tel: (312) 787-1330

You will be impressed by our friendly service.

Club chef Jim Botsacos, left, and his wife, Maria, right, during a Meditation and SUVTerne. The couple has been in the restaurant business for over 25 years.

Botsacos’ bio for Molivos restaurant notes that he is the only authentic Greek chef in the region, and that he was one of four original chefs who opened that restaurant.

“Cooking is a lifestyle,” Botsacos says. “It is a shared experience, an expression of identity, a conversation with others, a time in which to practice philosophy. To me, it is an opportunity to bring joy, enjoyment and love into the lives of people.”

Botsacos says he started cooking as a young child, when he would help his mother and father prepare meals. He says that the family’s cooking was a way to connect with each other and with their heritage.

Botsacos says that the two chefs who inspire him the most are his mother and father. “Both were skilled and creative cooks, Bot -

Agneta Kastrinaki, lightened it by using yogurt in the béchamel sauce. “I was taught to do it by my grandmother,” she says. “It brings it with a freshening twist.”

7. Pour over 1/2 cup whipped cream. Let stand for 20 minutes to allow cream to blend in.

8. Serve with the Greek yogurt sauce.

Sourota

Sourota: These little Greek cakes are unique and special, while the Greek cuisine since the restaurant opened. “Elaborating on

Filo Pie

1 1/2 tablespoons all-purpose flour
2 cups whole milk
2 tablespoons butter, melted
1 tablespoon sugar
1/2 teaspoon vanilla extract

Filling

2 cups mixed berries, such as blueberries, raspberries, and blackberries, quartered and hulled
1/2 cup confectioner’s sugar

Prepare Filling:

1. Preheat oven to 400°F.
2. Heat butter and sugar in a small saucepan. Bring to a boil, and add flour. Stir until mixture comes together, and no dry flour remains. Remove from heat. Add the cottage cheese, stirring until smooth and well blended. In a separate bowl, whisk the egg yolks until thick and lemon colored. Add to the cheese mixture, and then fold in the whipped egg whites. Pour batter into pan, and bake until set, about 1 hour. Let cool completely in the pan before unmolding.

Molded Spinach Souffle

3 sticks unsalted butter, melted
1 1/2 cups all-purpose flour
8 ounces cottage cheese, drained
6 eggs, separated

Prepare souffle:

1. Preheat oven to 350°F.
2. Grease a 10 x 3-inch loaf pan with 1 tablespoon of the butter. Combine the remaining 1/2 cup butter with the flour in a medium saucepan. Cook over medium heat, stirring constantly, until flour is smooth and slightly browned. Remove from heat. Add the cottage cheese, stirring until smooth and well blended. In a separate bowl, whisk the egg yolks until thick and lemon colored. Add to the cheese mixture, and then fold in the whipped egg whites. Pour batter into pan, and bake until set, about 1 hour. Let cool completely in the pan before unmolding.

For a chef who began his ca -
Lamb Stewed in Wine and Spices

By Jim Romasacco, Chef Partner of Mykonos Restaurant, New York, NY

Ingredients:

- 2 cloves garlic, mashed with the skin
- 1 cup Spanish onions, rough chopped
- 1 cup Spanish onions, chopped
- ½ cup carrots, peeled, rough chopped
- Greek wine
- ½ teaspoon black peppercorns, and Spices
- Tensify fruit characteristics of the wine. Strain and reserve.
- (Makes about 1 ½ cups)

Caramelized Pearl Onions

- 1 tablespoon olive oil
- Pearl Onions
- 1 tablespoon unsalted butter
- ½ teaspoon allspice, whole
- 1 bay leaf
- ½ teaspoon cloves
- ½ cinnamon stick, cracked

Method for wine reduction:

In a dry skillet toast the spices until fragrant, then combine all the ingredients and bring to a boil. Let simmer and reduce by half to remove alcohol and in the caramelized onions. Cover and return to the oven until the meat is tender and the liquid has reduced. Drain from the oven, remove the lid, adjust the seasoning with salt and pepper if necessary. To serve the lamb:

1. Square off the dough and cut into 1/4 inch squares. Lay on a sheet pan with additional flour and place in the refrigerator slightly thickened from the butter. Roll out thin enough so that you can almost see through it. Wrap and let rest 30 minutes in a clean floured work surface and roll out thin enough so that you can almost see through it.

2. Place the dough on a cutting board, complete with the pot cover and set it on a baking sheet in the freezer until ready to use.

3. Roll out the dough on the pasta machine set on the “Shoestring” setting. Roll out thin enough so that you can almost see through it.

4. Square off the dough and cut into 1/4 inch squares. Lay on a sheet pan with additional flour and place in the refrigerator until ready to use.

Combine a large pot of salted water with the pasta and the sauce and let cook 2-3 minutes until the Hilopites float to the top. Drain the Hilopites, reserving 1 1/2 cup of the cooking liquid. Return the 1 1/2 cup of cooking liquid in the pot, place the pasta in the pot and transfer to a platter and serve.
**By Sophy Strawbridge Hijuelos**

Olive oil is an integral part of the Greek diet and is utilised in many culinary applications. It is an important commodity that has been produced in Greece for thousands of years, the juice of the olives has been pressed in presses for thousands of years, the oil has been stored in clay jars, and the oil has been transported to other parts of the world for centuries. Olive oil production in Greece is currently under threat, with the opening of a fire upon the oil and vinegar market in Europe.

In 2010, the University of California Davis Olive Oil Center released a report that stated: “There are many factors that can affect the quality of olive oil produced, including the variety of olive, the soil, the climate, the harvest conditions, and the processing methods.”

In 2011, IOC (International Olive Council) published a report that stated: “The number-one myth about olive oil is that it is an all-natural product. This is not the case. Olive oil is a product of nature, but the final product is shaped by human intervention.”

**Grilled Stuffed Tsipoura (Mediterranean Sea Bream)**

By Gregory Zapantis

**Ingredients**

- 1 large sea bream (about 1 kg)
- 4 cloves garlic
- 2 tbsp olive oil
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/2 tsp oregano
- 1/2 tsp dried mint

**Preparation**

1. Preheat oven to 200°C. Cut the fish in half lengthwise. Remove the backbone and any other bones. Place fish on a baking sheet and season with salt, pepper, oregano, and dried mint.
2. Heat olive oil in a large skillet over medium-high heat. Add garlic cloves and cook until golden brown. Remove garlic cloves and discard.
3. Place fish back in skillet and cook for 5 minutes on each side, or until fish is cooked through.
4. Remove fish from skillet and place on a plate. Cover with aluminum foil and let rest for 5 minutes.

**Instructions**

1. In a large skillet, heat olive oil over medium heat. Add onion and garlic and cook until softened, about 5 minutes.
2. Add tomatoes, olives, and capers to the skillet. Simmer for 10 minutes, or until the sauce has thickened.
3. Carefully place the fish in the skillet, skin side down. Pour the sauce over the fish and bake in the oven for 20 minutes, or until the fish is cooked through.
4. Remove the fish from the skillet and place on a serving platter. Spoon the sauce over the fish and serve immediately.

**N O V E M B E R 2 3, 2013**
By Anna Cosby

Anna Cosby, whose mother is Greek, hosts a fun food and cooking blog on tumblr (http://get-stuffed.tumblr.com). Her love for avgolemono soup goes back to her Cretan ancestry; her great-grandfather was the first of his family to come from a small village called Selinia.

Here, she demonstrates her version of his recipe. It’s the perfect Hellenic way to use turkey leftovers.

**Turkey Broth Ingredients:**
- 1 turkey carcass
- 20 cups of water (depends how large the turkey is)
- 2 cups chopped celery
- 2 cups chopped carrots
- 1 large onion, quartered
- 3 cloves garlic

**Avgolemono Ingredients:**
- 16 cups turkey broth
- 1 1/2 cups orzo
- 6 eggs
- 6 lemons
- 2 tsp water
- 1 tbsp butter
- 2 cups chopped turkey
- Salt and pepper to taste

**Broth Directions:**
1. Break down carcass and place in large stock pot
2. Add carrots, celery, and garlic
3. Cover ingredients with water (water level should reach about 1 inch higher than bones)
4. Bring to a boil
5. Reduce to simmer for 3 hours
6. While simmering, skim scum from surface often
7. Once complete, strain stock into new pot using fine mesh sieve
8. Refrigerate for up to 1 week, or freeze for up to 6 months

**Avgolemono Directions:**
1. Bring all but one cup of broth to a boil
2. Add orzo and, following directions, boil until almost cooked (shave off a minute or two)
3. While waiting for pot to boil, separate eggs
4. Pour egg whites in blender with 2 tsp water and mix until frothy
5. Add in egg yolks, lemon, and the extra cup of broth set aside in step 1 to the blender. Mix well
6. Once orzo has been cooked, add in broccoli, tomatoes, and remaining broth
7. As broth begins to simmer, pour in egg mixture while whisking to prevent egg from cooking
8. Add butter and turkey
9. Season to taste with salt and pepper
10. Let simmer for at least an hour to let soup thicken

Serve hot and enjoy!
Krinos Foods, LLC. is the largest importer, distributor and manufacturer of Greek specialty foods in North America. Krinos offers only the finest frozen, refrigerated and dry Mediterranean foods to both the retail and food service trades through its modern and efficient plants in New York, Chicago, Santa Barbara (USA), Montreal, Toronto and Vancouver (Canada).

Krinos... for timeless flavors

Krinos Foods, LLC.
47-00 Northern Blvd., Long Island City, NY 11101
www.krinos.com