



Donated by Allen & Myra Charleston

Spanish Egg Soup

- 4 garlic cloves, sliced
- 1/3 cup olive oil
- 6 slices whole wheat or rye bread
- 6 cups chicken soup
- 1 tablespoon paprika
- Salt to taste
- 6 chicken eggs or 1 medium emu egg

Use a deep skillet or casserole that can go into a hot oven.

Heat oil and lightly brown garlic. Remove. Brown bread slices in oil, remove, cool and break up into 1" pieces. Add chicken soup, bread, paprika and salt to pot. Cover and simmer for 20 minutes, stirring occasionally. Whip egg until frothy and light. Pour over surface of soup. Put in 450°; bake until egg is cooked, about 10 minutes. Serves 6.