

Mount Athos Soup

Contributed by
Sunday, 04 May 2008

7-8 Tbsp. Tahini

1 cup rice

juice of 1-2 lemons

2 medium carrots finely grated

a few parsley sprigs finely chopped

salt

10 cups water (approximately) Boil rice in water and salt until tender. Remove from heat and add lemon juice. In small bowl mix Tahini with enough hot liquid from boiled rice to make a smooth paste. Pour mixture back into soup stirring constantly until liquids are blended. Add grated carrots and parsley and stir well. Serve. Note: Adjust amount of lemon juice according to individual taste.