

Christmas Workshop



Be sure to get an adult's help with this recipe and craft.

GREEK CHRISTMAS SOUP

People from Greece eat this creamy soup, called *avgolemono* (ahv-ga-lemon-o), for dinner on Christmas Eve or Christmas Day. Makes about 8 servings.

8 cups chicken broth

1/2 cup long-grain white rice

4 eggs

3 tablespoons fresh lemon juice

salt and pepper to taste

cooked chicken or cooked vegetables (optional)

1. Bring the chicken broth to a boil. Add the rice and cook on low for about 20-25 minutes, until the rice is cooked.
2. When the rice is done, mix the eggs and lemon juice in a separate bowl. Whisk until frothy.
3. Slowly stir 1 cup of the hot broth into the eggs and lemon. (You don't want the eggs to scramble!)
4. Slowly pour the egg mixture into the soup pot. Whisk while you pour, until the broth and eggs are mixed. Cook 2 more minutes, while stirring.
5. Add salt and pepper to taste. You can also add cooked chicken or cooked vegetables. Make sure they're hot before adding, and serve the soup right away.

WRAPPED-UP ORNAMENTS

Hang these on your Christmas tree or make a string of them to hang on your wall!

1. Blow up a **balloon** to about the size of a baseball and tie a knot in it.
2. Pour some **craft glue** in a bowl and add a little water to thin it. Brush some glue on the bottom of the balloon and stick on the end of a long piece of **cotton string**. You can use colored string or paint the string after it's dry.
3. Wrap the string around the balloon in all directions until the balloon is covered, with spaces between the strings.
4. Brush the glue all over the string-covered balloon. Tie another string around the end of the balloon and hang it up to dry for several hours.
5. After drying completely, pop the balloon with a pin and carefully pull it out through the strings. Use tweezers if needed. Tie a loop of ribbon onto the ornament to hang it up.

