

Armenian Orange Soup (Rice & Lamb Soup with Tomato Base)

Serving Size: 8

Prep Time: 5 minutes

Cook Time: 3 hrs 35 min

Total Time: 3 hrs 40 min

Ingredients:

1 [lamb shank](#) (or substitute with 2 [beef shanks](#))

1 3/4 cup [white rice](#)

16 cups water

1 jar [tomato paste](#)

Juice of 1 lemon

2 tbsp unsalted butter

2 tbsp salt

In a large pot, bring lamb shank and 16 cups water to a boil

Cover and let gently boil for 3 hours

Remove tender lamb shank from pot and shred into fine pieces, discard bone and fat. Return shredded lamb to pot

Add lemon and salt

In a pan, melt butter and mix in tomato paste on low-medium heat

Once the tomato paste absorbs the butter and the paste is a bit darker in color, add the rinsed rice and mix for about one minute

Add tomato base to pot. Then swirl some broth in pan to get remaining bits of charred rice and tomato paste into the pot

Once the soup returns to a boil, cover, and reduce heat to lowest setting for 30 minutes to allow the rice to soften. After 30 min, turn off heat and remove lid so the rice does not get mushy

Serve with fresh bread for dipping!