

String Bean Soup

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Serves 6-8 A family classic!

- 1 1/2 to 2 pounds string beans (green beans)
- 1 pound smoked kielbasa, sliced
- salt and pepper to taste
- 3 large potatoes, cut into cubes
- 1 bay leaf
- 1 1/2 Tbsp vinegar
- 4-5 strips bacon
- 2 Tbsp flour
- 2 cups milk

1. Trim and cut string beans. Put in soup pot and cover with water.
2. Add kielbasa, salt and pepper. Cook for 30 minutes
3. Add potatoes, bay leaf and vinegar. Let cook
4. Meanwhile, fry bacon crisp and remove from pan. Add flour to pan drippings and let brown. Add milk while constantly stirring.

5. Add milk mixture to pot, let cook 15 minutes more.
6. If soup is too thin, thicken with a slurry of cornstarch, arrowroot powder or flour

Soup
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