Grammy's recipe for Duck Soup ( *Chzarnina*))

Cook goose with onions and bay leaves until about tender. Add salt to taste Add vinegar to taste \*Add blood with thickener with flour \*Add more flour with water Add carrots and prunes

\*Beat blood with electric mixer, then add water and about <sup>3</sup>/<sub>4</sub> to 1 cup flour. Beat until there are no lumps (I find warm water works better than cold water- (Marlene)