

Polish Sour Bean Soup

Ingredients

- Pork butt or Pork ribs (as much as you like)
- 3 or 4 Bay Leaves
- 1 Onion
- Potatoes (as much as you like)
- 2 cans of Green Beans (as much as you like)
- Oil
- Flour
- Vinegar
- Salt & Pepper

Preparation

Start the soup;

- Kettle of water for amount of soup needed. Add pork and bring to boil without the lid. Turn heat to medium and the foam will come to the top. Skim off the foam.
- Add onion, bay leaves, salt and pepper. Cover with lid, and allow simmering until pork is tender.
- Add quartered potatoes, green beans and simmer until the potatoes are done.
- While the above is cooking, make a golden brown roux.

Heat oil and add 1 spoon of flour at a time until it is a deep golden brown. It may be 2 or 3 rounded tablespoons depending on the amount of soup. (This is equal amounts of fat and flour, heated, blended, stirring constantly until a deep golden brown)

Add to simmering soup a little at a time stirring constantly until the soup is a little thickened.

Then add vinegar – beginning with ½ cup.

ENJOY!! - Passed down from our Polish Grandparents