

Serbian Bean Soup

Rose Zurich

The Pennsylvania State Grange Cookbook (1992)

Servings: 8

3 cans (16 ounce ea) green beans

3 large potatoes, chopped

2 carrots, chopped

1/2 cup celery, chopped

1/4 cup tomatoes, chopped

4 cups water

1 onion, chopped

3 1/2 tablespoons oil

3 tablespoons flour

salt (to taste)

pepper (to taste)

In a saucepan, combine the green beans, potatoes, carrots, celery, tomatoes and water. Cook until the vegetables are tender.

In a skillet, saute' the onion in oil. Stir in the flour. Cook until brown. Add to the soup. Simmer for 5 minutes longer.

Season with salt and pepper.

Per Serving (excluding unknown items): 115 Calories; 6g Fat (46.4% calories from fat); 2g Protein; 14g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 20mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1 Fat.