Garden

(German) Vegetable Soup From Mother Sophia (Anton) Leisz

Cook potatoes, yellow string beans, celery, carrots, parsley flakes, salt.

When vegetables are soft, brown 1 tablespoon flour in 1 tablespoon shortening (or lard.) Add enough cold water to make a thin sauce. Add to vegetables and bring to boil.

Mix 1½ - 2 c. flour, 1 egg, and enough cold water to make a stiff paste. Add small amts (½ tsp) to alone - boil until dumplings come to top.

Garden Vegetable Soup (Anton's Sophia Leisz)

This was a favorite summer-time soup especially on Fridays, when we didn't eat meat. All vegetables were fresh, and just perfect. The little noodles helped to make it filling. Mother would dip her spoon into the soup and scrape off small amounts of batter into the simmering broth.