

SOUP

SAUTEED CREAM OF WHEAT SOUP♦

(GEBRANNT GRIEB SUPPE)

- 1/3 cup cream of wheat
- 1/2 tablespoon flour
- 2 1/2 tablespoons butter or margarine
- 2 cans beef broth (14.5 oz. Each)
- 1/2 cup water
- 1 tablespoon parsley (chopped)
- salt and pepper

Melt butter or margarine and add cream of wheat and flour. Sauté until light brown (approximately 6-7 minutes) stirring occasionally. Add broth and water and bring to a boil stirring continuously. Turn down heat and simmer for 30 minutes. Season with salt and pepper to taste. Pour in soup bowls, sprinkle parsley on top and serve.

Serves 4

