

## SOUP

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### SAUTEED FLOUR SOUP◆

#### (GEBRANNT MEHLSUPPE)

- 4      tablespoons butter
- 1/2    cup flour
- 1/3    cup onions (finely diced)
- 5 1/3    cups beef broth
- 1      tablespoon parsley (chopped)
- dash nutmeg, salt

Melt butter on low heat in a large pot. Once butter is melted turn up heat until butter is hot. Add flour, stir and turn burner to low. Sauté flour for 20 minutes stirring most of the time so it does not burn. Add the onion and sauté another 10 minutes. The mixture should have a tan to light brown color. Add the beef broth and turn up the heat bringing it to a boil and stirring continuously. Turn down the heat to low and let the soup simmer for 2 hours, stirring occasionally. (It is important to simmer the soup for 2 hours to provide its flavor.) Season with salt and a dash of nutmeg. Ladle in soup bowls and sprinkle some parsley on top.

Serves 4

