

Yellow Bean Soup

an old simple family recipe from my Granma, Anna Clark

4 cups of yellow beans, washed and snapped to 1" pieces

2-3 medium potatoes, diced

Dollup of butter (*my translation: a heaping teaspoon...but I like butter*)

2 T. flour

2/3 cup water

sour cream

1/4 tsp vinegar

salt and pepper to taste

boil diced potatoes and yellow beans in just enough salt water to cover them, until tender (don't drain). Add a dollup of butter. Mix the thickening of flour and water. Add to boiling mixture. Cook for about 5 minutes. Add half and half or sour cream to taste and for consistency. Heat to just boiling. Add vinegar to enhance taste. Salt and pepper to taste. ***I like to add minced garlic and finely chopped green onions to this recipe in the beginning***